

THE NATIONAL *Provisioner*

AUGUST 2, 1952

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Efficiency of These Two NEW Machines Has Cut Processing Costs on Frankfurters by 9.47%

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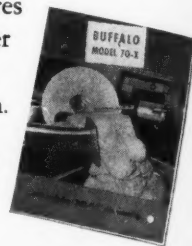
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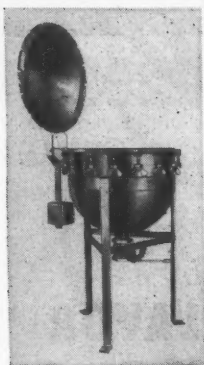
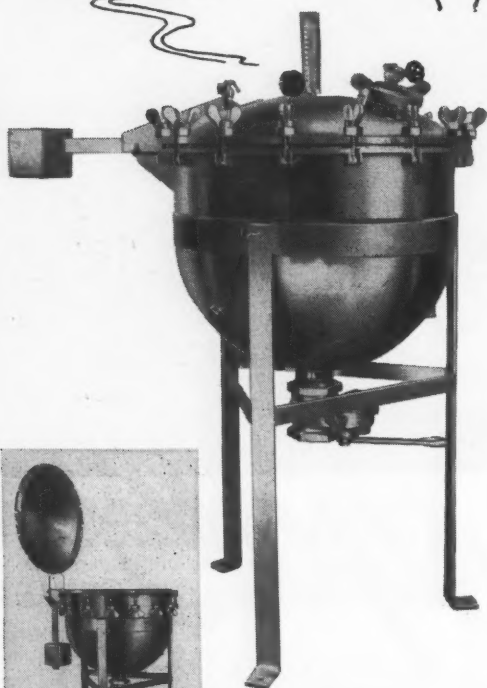
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The National Provisioner—August 2, 1952

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...what flavor!



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THE NATIONAL



Provisioner

VOLUME 127

AUGUST 2, 1952

NUMBER 5

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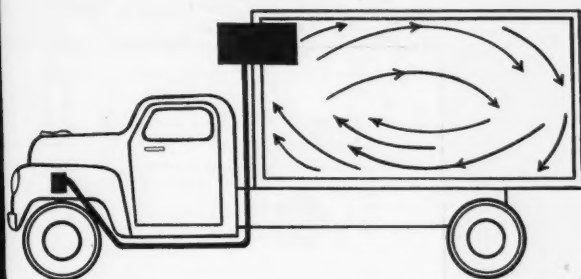
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Separate Engines or
Storage Batteries

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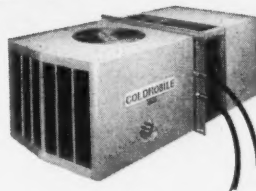
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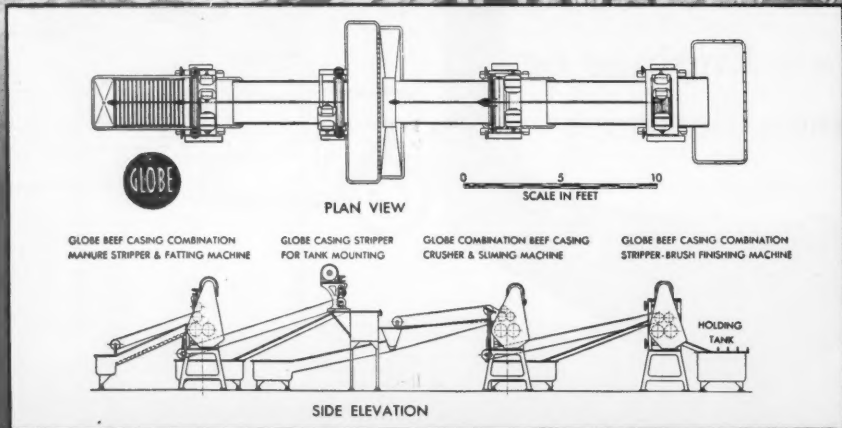
Name_____

Company_____

Street_____

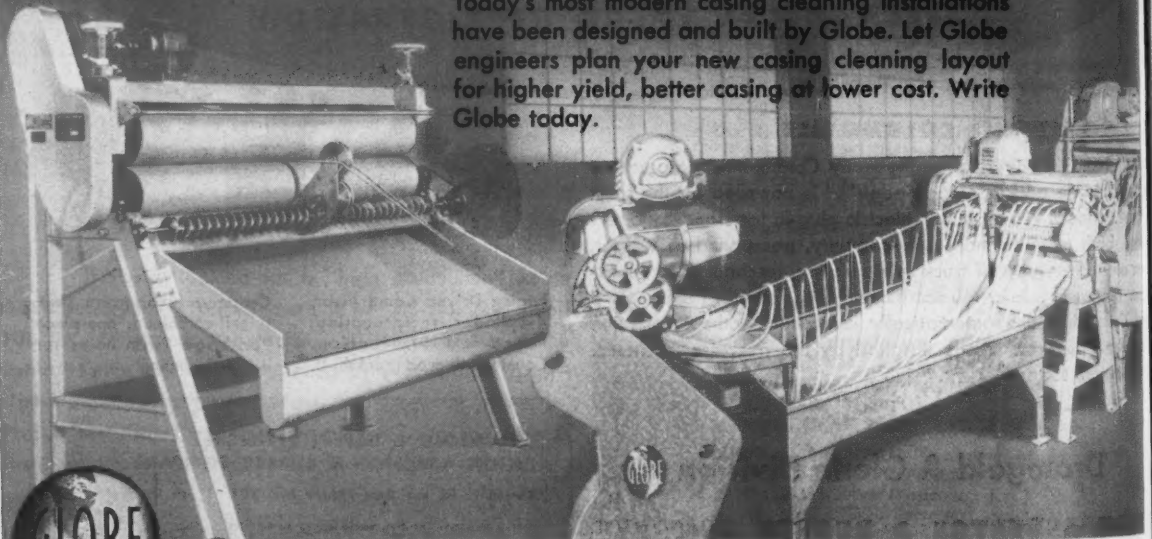
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New VE Order Reported on Way

At presstime on August 1 the U. S. Department of Agriculture released a proclamation declaring a state of extraordinary emergency in connection with the current outbreak of vesicular exanthema in swine. (See page 10 for a summary of the situation and details of the quarantine regulation already issued by the Bureau of Animal Industry.)

It is understood that the proclamation will be followed by orders providing for the partial indemnification of producers, packers and others who might suffer loss as a result of the campaign to eradicate the disease.

OPS Increases Some Pork Prices

OPS has adjusted ceiling prices for some lean cuts of pork, effective July 29. The changes (Amendment 11 to CPR 74) were required, OPS said, to permit processors to pay hog producers seasonally adjusted parity prices. It was also indicated that the new ceilings will reflect a sufficiently high corn-hog ratio to encourage increased hog production.

The amendment increased wholesale ceiling prices on pork shoulders 1c; raised hams, bellies, Boston butts and neckbones 3c, and loins and spareribs 8c. Comparable changes are being made in prices of smoked and other processed cuts. Retailers will be permitted to increase their ceiling prices. OPS emphasized that the new ceilings will be in effect only through October, then revised downward.

By the amendment OPS also established ceilings for certain additional cuts, including hams, bone-in, skinless and fattened; square cut, seedless and derined cured bellies; barbecue ribs over 3 lbs.; fresh hog faces; cured and smoked jaws, and bellies square cut and seedless with spareribs in-cured, or cured and smoked. Some of the column headings in Section 20 were changed to describe more accurately various processing stages, and an addition of \$1.20 per cwt. was established on sales of pork products by slaughterers to purveyors of meals.

New Wage Board Being Assembled

Archibald Cox, a Harvard university law professor, has been named chairman of the new Wage Stabilization Board and one of its six public members. Many of the other board members, six to represent labor, six to represent industry and six, the public, have yet to be named. The board is stripped of many of the powers of its predecessor. In writing the 1952 Defense Production Act, Congress denied it authority to make recommendations for wage increases or to help settle wage disputes.

Price Controls Endangered by Steel Aftermath

According to Washington reports, Price Stabilizer Ellis G. Arnall is expected to resign his position within a matter of weeks as a result of his difference with Defense Mobilizer John R. Steelman over the steel prices. Such a move could result in the collapse of the price control program, informed sources believe. Arnall is outraged by the action of Dr. Steelman in granting the steel industry a price increase in violation of OPS pricing standards, and feels that no purpose could be served by a program which involves "straight pass-throughs for everyone."

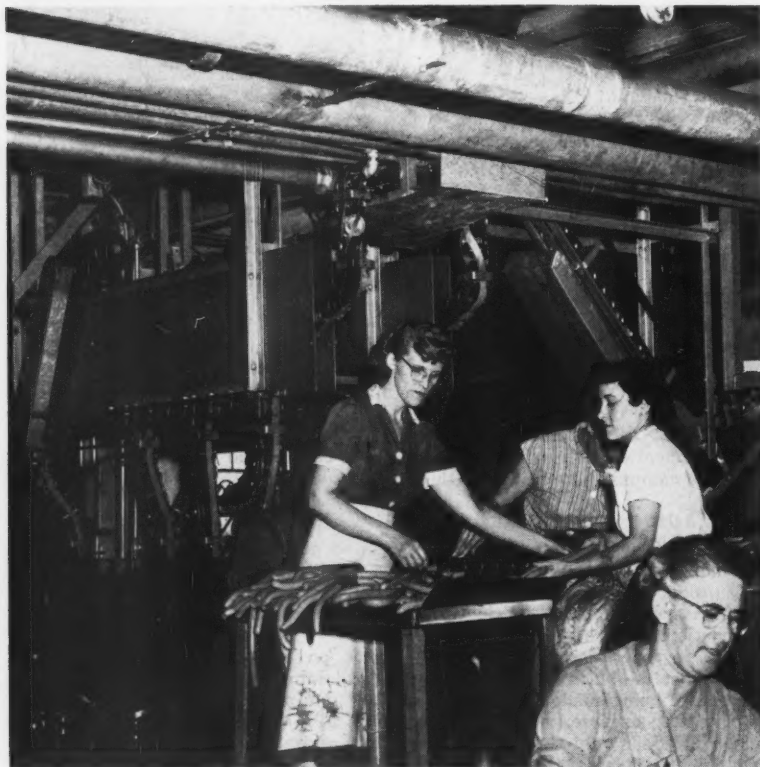
Economic Activity Continues High: CED

Despite industry-wide strikes in steel, oil and lumber, economic activity in the nation continued at a high rate. This was indicated in the July report of the Council of Economic Advisers. Chiefly because of the strikes, total industrial production in the nation declined to the lowest point in nearly two years. However, total civilian employment increased almost 1,500,000. The current figure, over 62,000,000, is only slightly below the all-time high established last August. Retail sales continued to pick up and construction maintained its near-record levels. Consumer income remained high, at about the \$258,900,000,000 which was reached in April.

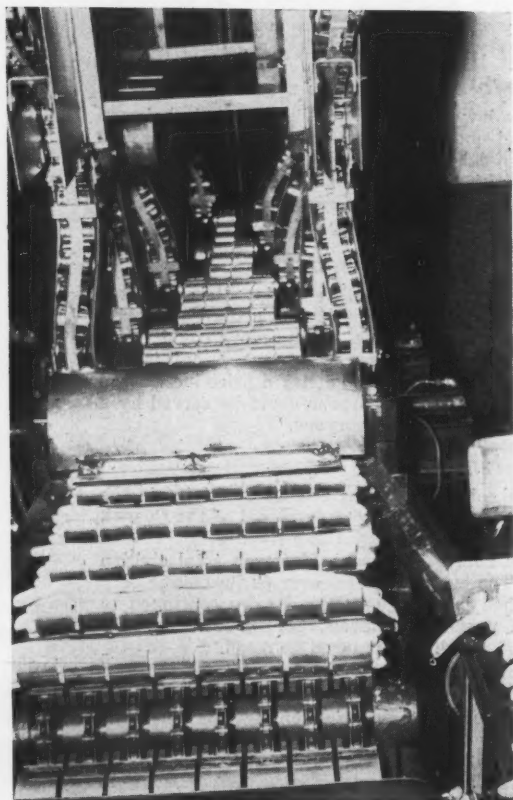
Plum Island Approved for Foot-Mouth Laboratory

Secretary of Agriculture Brannan has announced the selection of Plum Island, in Long Island Sound, as the site for the laboratory to study foot-and-mouth and other animal diseases. The island contains about 800 acres.

Strand Feeding Operation →



Closeup →



In top photo three workers place two strands each of Viennas to count of eight into cup trough and straighten product as they insert it. At left cups can be seen moving toward hooded knives. After passing knives, the outer cups are stuffed at first station. Photo shows clearly how cups drop off as they are stuffed at the four stations. Cans spiral into stuffing units from overhead reservoir. All machine parts contacting food are stainless steel.

THE LATEST IN

Vienna

CUT and pack at the rate of 148 cans per minute!

This is the production story of the Vienna sausage cutting and packing machine developed by the methods department of Kingan & Co., Indianapolis. A United States patent application is pending with notice received of the allowance of several claims. After four years of testing and refining in actual plant production, the machine is made available by Kingan & Co. to the industry through The Globe Co., Chicago.

The unit was examined in actual production in Kingan's canning department by a staff representative of THE NATIONAL PROVISIONER. Comparatively compact, 32 in. x 9 ft., the whole unit is mounted above the floor for easy cleaning and servicing. While normal cleaning operations are performed with hosed detergent and water, the various parts of the unit can also be reached for hand cleaning.

Power is provided by a 1-hp. electric motor for the main conveyor and a ½-hp. motor for the cutters. Air at 30 lbs. pressure is required to operate the plunger pistons which push the cut product into the cans.

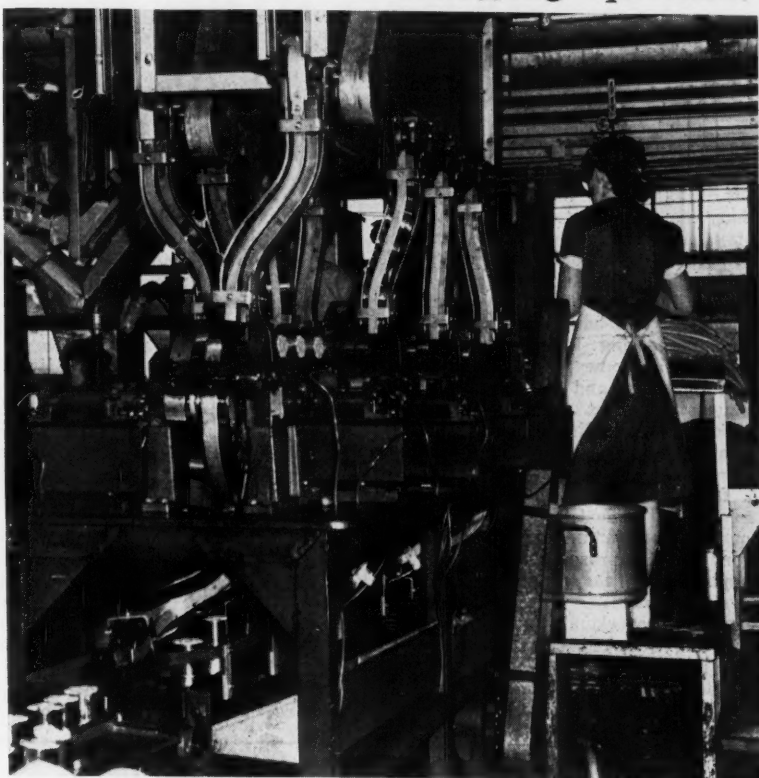
In its actual operating cycle three operators place eight lengths of Vienna sausage into a circular cup trough. The cup trough is sectionalized into eight segments. The opening between the sections is just wide enough to allow circular knives to pass through and cut the sausage as it moves forward. By means of a controlled gear movement the troughs containing the eight lengths of sausage are moved past the stationary and rotating circular knives.

The machine makes 18½ cycles per minute. As the whole lengths are cut, the two end pieces from each long link fall on a slide-off chute and drop into a container. The other eight sections, with 2½-in. links to each section, then move forward past the knives. Beyond the knife section are the empty can conveyors. There are three can conveyors on each side plus two single units at the end of the machine.

At each of the can stations are cam-controlled wheels with circular slots into which an empty can rolls. The machine then makes a cycle which aligns the can and a section carrying eight cut links with an air-activated piston which pushes the sausage into the can. The sections of the trough carrying the cut sausage move into po-

Can Canning

Can Stuffing Operation



sition with the corresponding can. Alignment of the sausage with the can rim is assured by a taper ring through which the sausage first passes before entering the can. The arrangement also prevents the piston from damaging the rim of the can by preventing contact between the piston and the can.

While eight cans are filled for each cycle, the sausage is not all from the same cup trough. The eight sections of each trough are filled into cans in an outward to inward pattern. First the outer two sections are aligned and their contents pushed into the can. Then the next two sections are aligned with their cans as the machine makes another cycle. As the machine makes a cycle the filled sections of the trough move forward. Then, two more sections are positioned to fill cans, one on each side. Finally, the last two cans are filled in single file.

After the sausage links are put in the can during the wheel's first-quarter turn, the wheel then makes another quarter turn which forces the cans out by means of a stationary plow. As the wheel moves forward it brings the can against the plow which holds the can as the wheel moves beyond the plow. The freed can is spiraled down to the takeaway conveyor belt which carries the filled can past the inspector's station. Here visual inspection is made for the correct number of pieces per can. From the inspector the cans travel to the water filler and on to the capping and vacuum sealing machines.

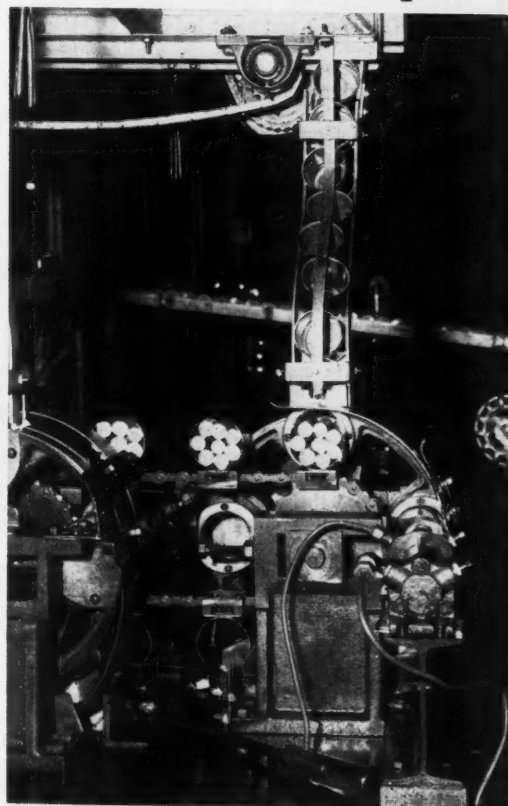
The cans are spot check-weighed for net contents. Through uniform stuffing and cutting the correct weight count is assured. Management states the percentage of over or under weight cans is much smaller with the machine than was experienced with hand packing.

The unit has needed only minimum maintenance during four years of operation.

Production of the unit with a five-person crew, three of whom feed the whole links into the trough, one to inspect the cans for proper number of links, and the capping and vacuum machine operator, is 7,200 cans per hour. The cans are the standard Vienna sausage type, 208 x 208.

The whole knife section is detachable for honing the knives. The empty cans are held in a feedway reservoir and are fed by gravity. An agitator chain keeps the cans distributed in the reservoir.

Closeup



Closeup view of stuffing sequence is shown at right. Product cup on chain conveyor is aligned with empty can fed by gravity. Can and cup move together one quarter turn where pneumatic piston forces product into can. Can moves another quarter turn and is freed by stationary plow which guides can to spiral chute. In upper photo, filled cans can be seen being discharged in vertical position from bottom of machine. They then travel to the water filling and capping stations.

Vesicular Exanthema

Meat Industry Faces Crisis as Hog Disease Stifles Production

FAILURE to bring vesicular exanthema of swine under effective control during the next few weeks may cost the livestock and meat industry many millions of dollars and American consumers millions of pounds of badly-needed pork.

Continued spread of the disease would multiply the handling, condemnation and processing losses already being suffered by some packers and marketing agencies, and would have an incalculable effect on hog producers through the feeding, abortion, indirect death and condemnation losses their herds might sustain.

Issuance of Amendment 8 to Bureau of Animal Industry Order 309, which quarantines certain areas in 16 states for VE, and prescribes how hogs and pork products may move interstate under the quarantine order, afforded some hope this weekend that the problem may be attacked on a more orderly and rational basis.

The action of the U.S. Department of Agriculture did not go as far, however, as had been suggested by a nationwide group of state and federal livestock and sanitary control officials, producer representatives, livestock marketing and transportation agencies, breed associations and meat packers at a meeting in Chicago on July 25. The representatives of the livestock and meat industry recommended:

1. That the Secretary of Agriculture find that an extraordinary emergency exists.
2. That a strict quarantine of all infected premises and herds be followed with provisions to be made for the eradication of the infection and elimination of all sources of infection.
3. That a sound program be developed for the protection and indemnification of those individuals who suffer loss through an effective control and eradication campaign.

Many observers feel that the third provision above is essential to an effective program. They point out producers will cooperate most thoroughly for the general good only if they are given some protection against the losses which such cooperation would entail. Under existing circumstances, moreover, the meat processor faces additional expense in handling hogs or pork from the quarantined areas, or in buying animals which are supposedly "clean" but may later prove to be infected.

Industry authorities calculate that it costs a packer an additional 7 to 11c per pound to slaughter hogs from the quarantined areas because of the losses involved in tanking the offal, rendering the bellies and boning and sterilizing the meat under MID regulations. In case the animal is found by the

MID to be infected, the entire carcass must be tanked.

One of the most confusing aspects of the situation has been contributed by state authorities in Alabama, Arkansas, Mississippi, Louisiana, Georgia, Florida, South Carolina and Virginia. In their understandable but sometimes overzealous efforts to keep VE out of their own states, a variety of embargo orders have been issued by the livestock and sanitary officials. Some of the states have embargoed the importation of all hogs and pork products, including canned meats and lard, while others allow the inshipment of hogs from non-infected areas and the importation of sterilized pork products.

The effect of divergent and sometimes unrealistic state action has been to impede the normal flow of hogs and pork with the result that some deficit areas are running short of product and prices have risen sharply. One report from Florida quotes cooked ham as selling at \$2.25 per pound.

In recent days some of the states

Exhibits Will Be Convention Feature

Packages for meat products and packaging methods will be among the spotlighted attractions of the exhibition of packinghouse equipment and supplies, to be held in connection with the annual convention of the American Meat Institute at the Palmer House in Chicago, October 3 to 7. A number of firms have already indicated to the Institute that they will show new packages, packaging materials or packaging machinery at their booths.

Speedy curing will also get much emphasis in the exhibit hall with several companies planning to demonstrate new machinery, processes and materials which will enable the packer to accomplish the job "faster and better."

The exhibition of equipment and supplies gives packers an opportunity to examine and get the data on devices which the manufacturer cannot demonstrate in the processor's own plant.

There will be plenty of time for conventioners to view the exhibits. Monday afternoon, 12 noon to 6 p.m., has been set aside especially for AMI members to spend at the exhibits. The exhibition hall will also be open on Friday from the close of the afternoon session until 8 p.m.; on Saturday from 12 to 6 p.m.; on Sunday, from 12 to 6 p.m., and on Tuesday from 8 to 10 a.m. and from 12 to 2 p.m.

have been modifying their original embargo regulations to permit more free and orderly trade in hogs and pork while maintaining maximum protection against introduction of VE. It is believed that the new BAI order will provide a pattern under which the various state authorities may achieve greater uniformity in their approach to the problem. It is assumed that the various states will impose no barriers to the interstate movement of hogs and pork under the provisions of the BAI order.

(For latest developments in this connection, see page 7.)

Health and veterinary authorities emphasize that vesicular exanthema is not communicable to human beings or to meat animals other than swine. Meat from well-established packing companies is entirely safe for human consumption and may be cooked and eaten with assurance that it is wholesome and nutritious food. The entire problem is one involving live animals and the quick detection of infected swine or swine which have been exposed on the farms, in stockyards, trucks, feeding and watering points, etc.

The quarantine under Amendment 8 to BAI 309 applies to the following infected counties in the states named:

Jefferson and Mobile counties in Alabama; Gila county in Arizona; the entire state of California; Fulton county in Georgia; Orland Township in Cook county and Lake county in Illinois; Pocahtontas and Woodbury counties in Iowa; Atchinson, Doniphan, Johnson, Leavenworth, Geary, Sedgwick and Wyandotte counties in Kansas; Buchanan, Clay, Clinton, Green, Howell, Jackson, and Platte counties in Missouri; Box Butte, Dodge, Douglas, Hall, Saunders, and Washington counties in Nebraska; Bergen, Burlington, Essex, Gloucester, Hudson, Hunterdon, Ocean, and Union counties in New Jersey; New York county in New York; Franklin county in Ohio; Marion and Multnomah counties in Oregon; Minnehaha county in South Dakota; King and Spokane counties in Washington; and Laramie county in Wyoming.

Under the order no swine or swine products shall be moved interstate from or through any quarantined area except in accordance with the following restrictions:

No swine shall be moved interstate from any quarantined area except to an establishment specifically approved for the purpose by the chief of the BAI, for immediate slaughter and further processing in a manner approved by BAI.

Swine which are moved into a quarantined area from a point outside the quarantined areas directly to a "clean" stockyard in the quarantined area, may be moved interstate from the stockyard under conditions prescribed by the BAI, directly to an approved establishment for immediate slaughter in an approved manner. The BAI chief may also require the processing of swine in a manner approved by him.

No swine products shall be moved in-

(Continued on page 15)

Reveal Meat Cuts Stay Fresh Longer When Displayed With Ice

JUST issued in final form, the report on tests conducted at the University of California during 1950-51 reveals some surprising facts about the use of ice in mechanically refrigerated meat cases.

Author of the report is Dr. Floyd D. Carroll of the University's Department of Animal Husbandry. He performed the research under joint sponsorship of the National Association of Ice Industries and The Union Ice Co. of California.

Why place ice in a mechanically refrigerated display case designed to supply any practical degree of cold? Dr. Carroll's purpose was to learn whether the 85-95 per cent humidity added by the ice would help preserve the freshness of unwrapped cuts on display. Even in the most efficient mechanical case, meat deteriorates rapidly, losing quality and sales appeal through shrinkage, "bleeding" of juices, and discoloration. Trimming becomes necessary in a relatively short time—and trimming is costly because it requires labor and brings loss of salable poundage. At today's meat prices, these combined losses can mount into serious figures and dissolve a good portion of the meat dealer's margin.

For comparative tests, two identical display cases of the latest type were secured. One was fitted with a pan at shelf level in which a bed of crushed ice was placed. Both cases were adjusted to operate at the same temperature range (36-38°F.), leaving the relative humidity as the variable.

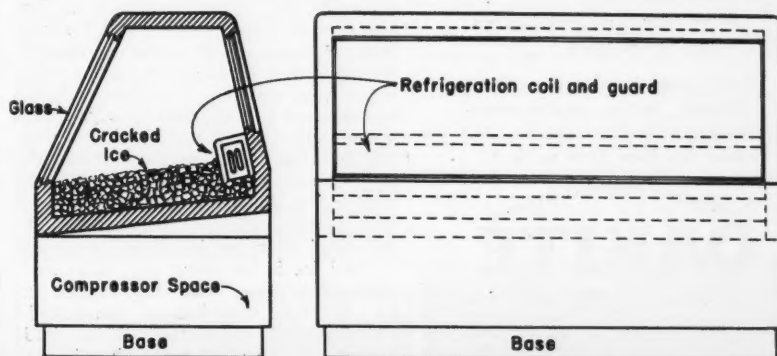
A series of experiments was conducted using steaks, chops, roasts, and ground beef—items selected for their importance in the meat department's sales volume. All samples were carefully paired according to grade, weight and freshness. The meat was placed on parchment paper in each of the cases; in the iced case this prevented the cuts from coming in direct contact with the ice.

Twenty-four hour recording instruments were used to note variations in temperature and relative humidity within the cases. Color changes of the meat were measured by the use of plastic color cards. Kodachrome pictures, taken at intervals, also were employed to follow the color changes.

Both cases were equipped with a mechanical humidifying device. This was not used on the iced case, but it was used to its maximum effectiveness on the un-iced case. Even so, the relative humidity inside the iced unit was 46 per cent higher than that of the un-iced unit.

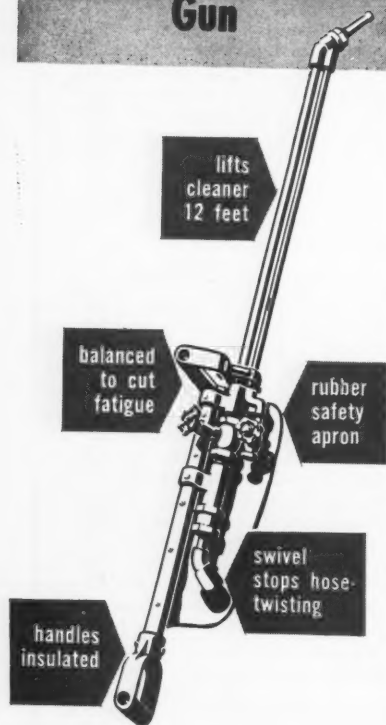
The benefit of this humidity to the

STEAKS					
ICED CASE			UN-ICED CASE		
Time in case	Weight Loss*	Loss in %	Weight Loss**	Loss in %	
16 hours	.2 oz.	1.7	.4 oz.	2.8	
22 hours	.2 oz.	1.7	.5 oz.	3.9	
46 hours	.5 oz.	3.7	1.1 oz.	8.9	
71 hours	.6 oz.	4.8	1.6 oz.	12.2	
95 hours	.5 oz.	3.7	1.8 oz.	13.6	
113 hours	.6 oz.	4.8	1.9 oz.	14.7	
*Orig. wt. of cuts, 12.32 oz.					
**Orig. wt. of cuts, 12.67 oz.					
PORK CHOPS					
ICED CASE			UN-ICED CASE		
Time in case	Weight Loss*	Loss in %	Weight Loss**	Loss in %	
16 hours	.7 oz.	1.5	1.3 oz.	3.1	
20 hours	.9 oz.	2.0	1.8 oz.	4.5	
35 hours	1.2 oz.	2.7	3.0 oz.	7.3	
47 hours	1.5 oz.	3.3	3.9 oz.	9.1	
59 hours	1.7 oz.	3.7	4.4 oz.	10.8	
*Orig. wt. of chops, 44.35 oz.					
**Orig. wt. of chops, 39.8 oz.					
PORK ROASTS					
ICED CASE			UN-ICED CASE		
Time in case	Weight Loss*	Loss in %	Weight Loss**	Loss in %	
16 hours	.2 oz.	.8	.3 oz.	1.2	
22 hours	.3 oz.	1.2	.4 oz.	1.6	
46 hours	.9 oz.	3.3	.9 oz.	3.5	
71 hours	1.1 oz.	4.1	1.3 oz.	4.7	
95 hours	1.3 oz.	4.6	1.5 oz.	5.6	
113 hours	1.4 oz.	5.2	1.6 oz.	6.1	
*Orig. wt. of cuts, 26.72 oz.					
**Orig. wt. of cuts, 26.24 oz.					
BEEF ROASTS					
ICED CASE			UN-ICED CASE		
Time in case	Weight Loss*	Loss in %	Weight Loss**	Loss in %	
16 hours	.6 oz.	.8	.8 oz.	1.1	
22 hours	.7 oz.	.9	.9 oz.	1.2	
46 hours	1.5 oz.	2.0	1.9 oz.	2.6	
71 hours	1.9 oz.	2.6	2.6 oz.	3.4	
95 hours	2.1 oz.	3.0	3.0 oz.	4.0	
113 hours	2.5 oz.	3.5	3.2 oz.	4.4	
*Orig. wt. of cuts, 71.36 oz.					
**Orig. wt. of cuts, 73.76 oz.					
GROUND BEEF					
ICED CASE			UN-ICED CASE		
Time in case	Weight Loss*	Loss in %	Weight Loss**	Loss in %	
12 hours	.3 oz.	.45	2.0 oz.	2.0	
20 hours	.6 oz.	.90	3.1 oz.	4.4	
35 hours	1.2 oz.	1.7	5.2 oz.	7.6	
47 hours	1.7 oz.	2.5	6.7 oz.	9.5	
59 hours	2.2 oz.	3.1	8.3 oz.	15.1	
*Wt. of beef, 70.4 oz.					
**Wt. of beef, 70.4 oz.					



FRONT AND SIDE VIEWS OF MEAT CASE WITH ICE

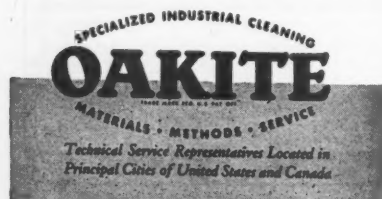
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steaks tested is apparent in the table on page 11 which indicates the amount of weight loss found in the steaks in each case at intervals throughout a 113-hour period. For purposes of easy comparison, the weight losses and original weight of cuts are specified in ounces.

As is evident, steaks in the unit containing ice suffered a loss of only .6 oz. or 4.8 per cent during the test period, while those in the conventional case lost 1.9 oz. or 14.7 per cent of their original weight.

The difference in appearance of the two sets of steaks became increasingly marked as the test progressed. While the steaks in the iced unit remained moist and bright-colored throughout, the others grew dry and turned dark by the end of 46 hours and were in unsalable condition after 71 hours.

The other tables show the comparative weight losses in pork chops, pork roasts, beef roasts and ground beef.

Generally, the same differences in color and condition which developed in the steak test took place in the tests of these other cuts. Roasts in the iced case were still very attractive after 68 hours, while those in the un-iced unit required about ¼ in. of trimming by that time.

At the end of the 59-hour test on ground beef, that in the un-iced display case was dry, dark in color and crumbling apart. The other was moist and bright red.

Since some retail meat men contend that a rapid rate of turnover of meat eliminates the shrinkage problem, Dr. Carroll ran experiments to check shrinkage under such conditions. Steaks were sliced from the same carcass, weighed into the un-iced case and allowed to remain in the case for one hour, then weighed out again. This operation was repeated each hour for eight hours. The percentage loss for the entire period was calculated.

Other steaks were cut from the same carcass, weighed into the un-iced case and allowed to remain in the case for the entire eight-hour period, then weighed out again. The loss on these steaks was then computed.

The percentage loss for the steaks which remained in the case for only one hour—the rapid turnover steaks—was two to three times as high as the percentage loss of steaks held in the case for the eight-hour period. The explanation is that moisture on the surface of freshly cut meat is readily available for evaporation. After this evaporates, moisture from deeper within the meat is lost more slowly. Thus, a cut will lose more weight during the first hour than during the second, more weight during the second than during the third, and so on.

Completing his report, Dr. Carroll concluded that the beneficial effect of cracked ice in lessening shrinkage and maintaining color was very evident in all of the experiments conducted. Shrinkage was no greater in the iced unit at the end of 42 hours than in the un-iced unit at the end of 11 hours.

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Canada Packers Reports 61% Decline in Profit

Net profit of Canada Packers, Ltd., in the fiscal year ended March 26 was



J. S. McLEAN

sharply lower at \$1,964,545 or \$1.64 per share compared with the previous year's \$5,126,013 or \$4.25 per share which was figured before transfer of \$1,000,000 to inventory reserve. Working capital was down to \$17,094,945 from \$19,496,706.

Severe price declines and consequent inventory losses on certain major products are blamed for the 61 per cent decline in net profit. This substantial reduction in earnings resulted in the face of record sales which improved modestly both on a tonnage and dollar basis.

In his annual report to shareholders, J. S. McLean, president, notes the sharp declines in cottonseed oil, hides, calfskins and wool and at the same time pointed out that the average price per pound of all products sold increased to 22.9c from 21.1c. The seeming conflict in price trends, he said, is less confusing than at first appeared. The dominant trend is one of strength derived from colossal defense programs of the United States and Canada.

Notwithstanding the underlying strength, continued McLean, the price declines which occurred during the year are the natural reactions to advances which had reached an abnormally high level. These advances stimulated production and also brought substitutes into the market. Although the collapse of these extraordinary prices carried a heavy penalty in the form of inventory losses, the final result has been to restore more normal operating conditions. Providing the defense program is maintained, stated McLean, the prospect of the year ahead is for normal operating profit.

With respect to the cattle market, the sharp break in cattle prices that occurred in February was attributed to the announcement that foot-and-mouth disease had broken out.

Because profit was only slightly more than sufficient to meet the dividend totalling \$1,800,000 nothing could be set aside for bonus to employees. However, out of the previous year's profits, in addition to a cash bonus of \$1,300,000 a sum of \$500,000 had been set aside as an employees' savings fund and it was decided to distribute this latter sum among employees this year.

Quebec Ends Restrictions

The province of Quebec has ended its restrictions on movement of meat which were imposed February 28 after foot-and-mouth disease broke out in Saskatchewan. The restrictions were relaxed a month ago.

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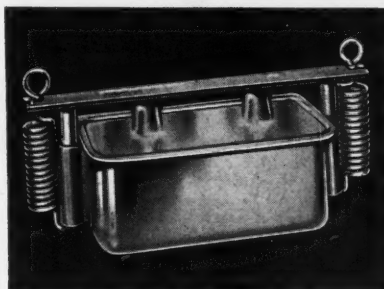
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PRESCO PRODUCTS

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Vesicular Exanthema

(Continued from page 10)

terstate from any quarantined area except to an establishment specifically approved for the purpose by the chief of the Bureau, for processing in a manner approved by the chief. However, the following may be moved interstate from a quarantined area without regard to the foregoing restrictions, but under such conditions as may be prescribed by the chief of the Bureau:

(1) Swine products identified by warehouse receipts or other information, as having been derived from swine that were slaughtered prior to July 25, 1952; (2) swine products which have been processed in the course of normal establishment procedures in an approved manner; (3) swine products derived from swine which were moved into the quarantined area from a point outside the quarantined areas directly to a "clean" stockyard and were slaughtered, immediately upon removal at an approved establishment; (4) swine products derived from swine which were moved into the quarantined area from a point outside the quarantined areas directly to a slaughtering establishment and there slaughtered immediately upon arrival, under approved conditions. The chief of the Bureau may authorize the movement of swine and swine products not otherwise authorized by this section under such conditions as he may prescribe.

Disinfecting Instructions

The chief of the Bureau may require that swine and swine products which have been exposed to or have been affected with vesicular exanthema, and which are moved interstate from any quarantined area to an approved establishment for slaughter and processing, or for processing, shall be moved under Bureau seal or accompanied by a representative of the Bureau. Swine and swine products in transit between points outside the quarantined areas through any quarantined area shall not be deemed to be moved from the quarantined area.

No swine or swine products which are moved interstate in transit between points outside the quarantined areas through any quarantined area shall be unloaded in any quarantined area unless all facilities to be used in connection with unloading have been approved by the Bureau and have been cleaned and disinfected before use in an approved manner.

Railroad cars, trucks, boats, and all other facilities, including facilities for feeding, watering, and resting swine, which are used in connection with the interstate movement of swine or swine products from a quarantined area shall be thoroughly cleaned and disinfected immediately after each use. Two per cent sodium hydroxide (lye) at the rate of one 13-oz. can to 5 gallons of water, or 4 per cent sodium carbonate (soda ash-sal soda) at the rate of 1 lb. to 3 gallons of water shall be used in disinfection.

The BAI told the Western States

Meat Packers Association that if a non-federally inspected packer has live hogs which have been exposed to VE, and wants to slaughter them, he must get in touch with his state veterinarian. If the state veterinarian approves such slaughter in a non-federally inspected plant, it will then be necessary for the slaughterer and the state veterinarian to call Dr. C. L. Gooding, Bureau of Animal Industry, USDA, Washington, D. C., telephone REpublic 4142, Extension 3857, in order to get Dr. Gooding's approval. A conference call must be made since Dr. Gooding, the state veterinarian, and the packer involved must all be on the phone at the same time.

Vesicular exanthema first appeared in California in 1932. It was treated as foot-and-mouth disease at that time and all infected and exposed livestock were slaughtered. The disease reappeared in 1933 and at that time was recognized as a separate disease. Vesicular exanthema is readily transmissible to swine. Horses are only slightly susceptible while cattle and sheep are not affected. Since 1933 California has experienced over 1300 separate outbreaks of vesicular exanthema. The disease had not been disclosed in any state other than California up to June, 1952.

A high percentage of the outbreaks of vesicular exanthema have been in garbage fed hogs, and the remainder in grain fed hogs and in hogs held at slaughtering establishments awaiting slaughter.

It is impossible to distinguish vesicular exanthema from foot-and-mouth disease except on animal inoculation. Its resemblance to foot-and-mouth disease, and the danger that the latter might gain a foothold undetected during an outbreak of VE, is another reason for prompt eradication. Establishment of foot-and-mouth disease in the United States would result in great economic losses due to slaughter and the restrictive quarantines that would be placed on live animals, meat, milk, hides, wool, etc., by various states and countries.

The most common symptoms of vesicular exanthema are lameness, and the appearance of small vesicles resembling water blisters on the snout, lips, tongue, between and around the claws. Sick animals often refuse to eat and the weight loss is rapid. In fat hogs the total loss is usually in excess of 50 lbs. per head. When the skin over the vesicles peels off the sore areas are very susceptible to hog cholera. Pneumonia is common following an outbreak of vesicular exanthema. Pregnant sows may abort and nursing sows show a marked drop in milk flow. Pigs on feed are usually set back about one month in the length of the fattening period. In addition to the visible symptoms many hogs are condemned on post mortem examination in the slaughterhouses and meat from exposed animals is often required to undergo special processing by cooking.

Take an interesting few minutes' trip Up and Down the Meat Trail. Page 19.

Freight Rate Action

Darling & Co. has filed a complaint against the Santa Fe Railroad through the Interstate Commerce Commission, alleging that westbound rates on tallow and grease from points in New York, Canada, Illinois, Ohio and Michigan to California, Oregon, Washington, Idaho, Utah and Arizona "are not made on any basis established by the ICC." The company also stated that the westbound rates "are all very much in excess of the eastbound rates on the same commodities, in carloads." In addition to requesting lower rates, Darling & Co. asked for reparation on shipments made to the West Coast since June 12, 1950.

In another action regarding freight rates, Division 5 of the Interstate Commerce Commission has ruled that Meat-Product Dispatch, Inc., Denver, Colo., is primarily engaged in the business of transportation rather than in the purchase and sale of meat products, and has rejected that company's application for a certificate for common carrier authority to continue its present method of operation. The Commission ruled that the company buys meat and meat products in Colorado and resells them in San Francisco and Los Angeles. In figuring its selling price the company absorbs the cost of transportation and shrinkage. The Commission determined that for a given period its gross profits which included transportation costs showed that the majority of profits actually came from the value of the transportation rather than the sale of meats.

Food Dealers Ask End of Oleo Tax in Iowa

Iowa food dealers are planning a drive to abolish the state's oleomargarine tax of 5c per lb. and to legalize the sale of colored margarine. This information was announced by Sol Mezey, president of the Council Bluffs Retail Food Dealers Association. He said that many Iowa residents were going to Nebraska, Missouri and Illinois to buy the tax-free product, which meant Iowa grocers are losing business.

The food dealers contend that legalizing yellow margarine in the state will not hurt the sale of Iowa butter because 80 per cent of the state's butter is shipped to other states, 40 of which permit sale of colored oleo.

Industry Workers Earnings

Weekly earnings of hourly paid production workers (nonsupervisory employees) in the meat packing industry averaged \$71.25 during May, the Labor Department reported this week. The figure compares with \$70.51 during April and \$70.32 in March of this year. Hours worked for the three months averaged 40.3, 40.2 and 40.3 per week, respectively. Average hourly earnings amounted to \$1.768, \$1.754 and \$1.745 for the three months under comparison.

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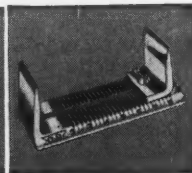
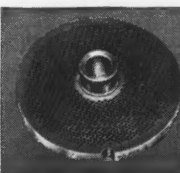
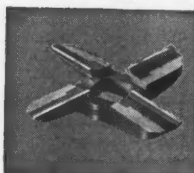
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Board of Trade Presenting Free Enterprise Story

In a series of radio broadcasts beamed to more than 25,000,000 listeners through some 500 cooperating radio stations, the Chicago Board of Trade is giving the public what it believes is a true picture of the great system of markets that handles the vast grain crop of America.

In launching this series, the Board of Trade felt that all agencies and individuals having an interest in the American system of free enterprise have done far too little to educate the public as to how the free economic system operates. On one of the most important segments of free enterprise—the system of free markets by which prices are established and an order maintained that allows both industry and agriculture to function—it found great ignorance and confusion in the public mind.

To give a true and understandable story of this grain market, the producer of the series took his microphone out to the farms and the feedlots. He went from state fair to state fair, winding up at the Chicago International Livestock Exposition, to record the voices of some of the men who support and live by this system of marketing. These men—the 4-H leaders, grain growers and livestock producers, agricultural college men and others—help present the story of the markets that keep our free economy operating.

Canada Seeks to Sell Canned Pork Surplus

The Canadian government has offered 35,000,000 lbs. of surplus canned pork to wholesalers at 40c a lb., prepared to take an \$8,000,000 loss on the transaction, it was reported from Montreal. The pork was purchased last spring by the Prices Support Board at an average of 62.8c to prevent collapse of hog prices in Canada. The pork piled up following the U.S. embargo on Canadian livestock products as a result of the outbreak of foot-and-mouth disease among cattle in Saskatchewan.

The Canadian department of agriculture had attempted to find foreign buyers for the product.

The Canadian government also holds some 15,000,000 lbs. of fresh frozen pork which it may have to convert into canned pork by the end of September. Fall marketings of hogs and other agricultural produce are expected to create another shortage of cold storage space.

Retroactive Wage Ruling

The Salary Stabilization Board has authorized approval by its staff of salary increases retroactive to the effective date of wage boosts granted by the same employer and approved by the Wage Stabilization Board. Previously, such salary increases under General Salary Order 6 could not be made retroactive beyond the date of the wage board approval of the wage increase.

BRIEFS ON DEFENSE POLICIES AND ORDERS

MACHINE TOOLS: NPA has amended the basic machine tool order, M-41, to relax the restrictions on the production and delivery of machine tools. It provides for acceptance and delivery of machine tools against unrated orders.

STEEL: The Defense Production Administration and National Production Authority have issued emergency steel orders for distribution of the curtailed supply in the post-strike period. Preferential delivery is given military, atomic energy and machine tool orders. For non-military production, steel will be available under policies which mean no change in the present second, third or fourth quarter allotments; no change in the present rules providing priority treatment for carryovers, and first quarter allotments made at a level designed to bring supply and demand into balance by the end of the first quarter.

ALUMINUM: OPS plans to increase aluminum prices, probably in the range between 1 and 2c per lb.

COPPER: The August allocations of domestic refined copper were cut sharply by NPA. The explanation was that holders of July tickets had been unable to cash them and had been given priority on the August supply.

TIN CANS: Can manufacturers have received instructions from NPA on how to obtain tinplate from the floor inventories of struck mills.

TITANIUM: DuPont has made an agreement with the United States to produce an additional 13,500 short tons of titanium sponge during the next five years. A similar agreement was made recently with Titanium Metals Corp. of America.

MID Directory Changes

The following directory changes have been announced by the Bureau of Animal Industry, USDA:

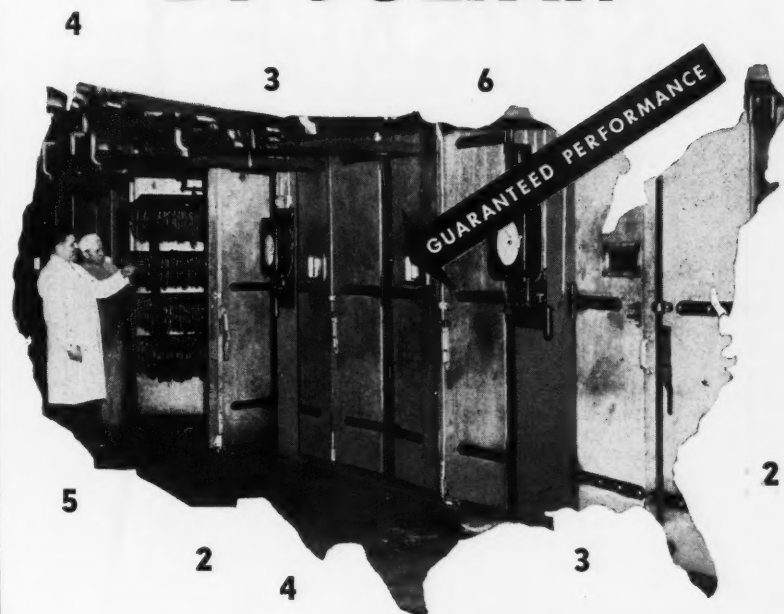
Meat Inspection Granted: Texas Meat & Provision Co., 311 South Lamar st., Dallas 2, Tex.; Plat Packing Co., 707 East 50th ave., Denver 16, Colo.; Macada Packing Co., Inc., 2980 Linden st., Bethlehem, Pa.; Nebraska Beef Co., 36th and I sts., Omaha 7, Nebr.; John Minder & Son, Inc., Route 441, Royalton, Pa.; Chip Steak Co., 958 77th ave., Oakland 21, Calif.; Virginia Provision Co., New Walden ave., Cheektowaga, N.Y.; Eastern Edible Refinery Corp., 137 Twelfth st., Jersey City 2, N.J.

Meat Inspection Withdrawn: Grand Rapids Packing Co., 1951 Bristol st., N.W., Grand Rapids, Mich.

Buffalo Slaughtering Fee

Even though livestock is slaughtered outside the city of Buffalo, N. Y., dealers who cut and package meat within the city are required to obtain a \$50 slaughterhouse license. This was the legal opinion given to Stanley P. Turkiewicz, city license director, who had sought an official ruling.

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J. H. Bliss, Vice President of International Packers, Dies

James Harris Bliss, 62, prominent in the meat packing industry for many years, died July 24 after an illness of three weeks. Bliss was director, vice president and treasurer of International Packers Limited, Chicago.

Bliss attended Northwestern University and subsequently was professor of accounting in that school and lectured at the University of Chicago. He was the author of textbooks on accounting which are still in use. After serving the Streator Telephone and Telegraph Co., Streator, Ill.; the Chicago, Aurora and DeKalb R.R. Co.; the certified public accounting firm of Anderson, Delany & Co., and Siegel, Cooper & Co., Bliss entered the packing field in 1918 when he joined Swift & Company. In 1922 he was made controller of Libby, McNeill & Libby. From 1935 to 1945 he served as assistant treasurer of Swift & Company. In 1945 he was made director, vice president and treasurer of Swift International Co., Ltd., now International Packers Limited.

Bliss was chairman of the committee of accounting of the Institute of American Meat Packers, a member of the American Institute of Accountants and of the Illinois Manufacturers Cost Association.

Eastern Processor Reaches Fifth Anniversary of Founding

The Hanover (Pa.) Provision Co. completed five years in the meat packing business last month. In that time it has continued to add to its plant and expand its business. Partners in the business are H. A. Gelnett and his son-in-law, Ray C. Troutman.

Cattle are purchased at the Chicago yards, under the personal supervision of Troutman, who flies regularly to Chicago as a time saving measure. The manufacturing of Lebanon-style bologna, minced ham, sausage bologna, smoked country-style ring bologna, franks, fresh and smoked sausage and the usual line of cured pork products, is also under Troutman's supervision. The company specializes in a hickory-smoked, tendered ham.

Opens Chicago Brokerage Firm

Gregory V. Rose has announced the opening of his packinghouse brokerage firm at 327 S. LaSalle st., Chicago 4. It is located in Room 1045, Utilities Building. Telephone is WAbash 2-9045.

Oklahoma Packing Plant Sees Substantial Growth in 30 Years

The Wickham Packing Co., Sapulpa, Okla., is celebrating its thirtieth anniversary this year, though not in the same plant or even the same city.

Fifteen years ago Roy Wickham and his associates were in the market for a new location for their meat packing plant, which existed in name only. The Wickham Packing Co., in Bristow, Okla., one of the pioneer independent meat packing concerns in the Southwest, had been destroyed by fire. The Sapulpa Chamber of Commerce offered Wickham a tract of land near the city for his packing plant. He accepted their offer and erected a \$25,000 plant on the site, starting work with about 20 employees.

Today the plant has more than 50 employees and assets exceed \$1,000,000. In addition, plants of similar size and capacity have been built at Ada, Okla., and Longview, Tex. Associated with Wickham are his sister, Mrs. Gertrude Hamilton, and her son, Charles Hamilton. They have built the Sapulpa plant into the largest independently owned plant in Oklahoma. Its Crown brand products are distributed in a northeastern Oklahoma area with a radius of more than 75 miles. Hamilton, vice president and general manager of the company, reported that approximately 10,000 cattle and 15,000 hogs were slaughtered at the plant during the last fiscal year.

The company was established in Drumright in 1922. Three years later it was moved to Bristow where it was operated until the 1937 fire.

Armour Invites Grand Forks Residents to Open House

Armour and Company held an open house at its plant in Grand Forks, N. D., Sunday, July 20. The event climaxed "Armour Week," a period of extra sales and merchandising activity. Marie Gifford, director of Armour's consumer service department, Chicago, conducted cooking schools several days of the week. The schools were co-sponsored by the Grocers Association of Greater Grand Forks and the Grand Forks Herald. She spoke at a luncheon one day to which dietitians and home economists in the area were invited. Armour officials who took part in the observance included Walter Shafer, Chicago, vice president; J. R. Dupes, advertising manager; G. E. Mackey, plant manager at St. Paul, and D. W. Tracey, district sales manager.

W. H. Mooney Elected President of Kingan & Co.

William Henley Mooney, prominent Indianapolis and Cincinnati lawyer and business executive, was this week elected president of Kingan & Co., Indianapolis, by the board of directors. He has been a director of the company since 1948.

W. R. Sinclair, who had been both president and board chairman since February of this year, remains as chairman of the board. There were no other changes in Kingan officers.

In addition to being a director of two Indianapolis firms, the American National Bank and the Indianapolis Power & Light Co., Mooney is a director of the Fifth Third Union Trust Co. of Cincinnati. He and his family have lived in Cincinnati for the past several years.

Mooney's family operated the W. W. Mooney & Sons tannery at Columbus, Ind. for many years. The family also owned American Oak Leather Co., with plants at Louisville and Cincinnati. The Columbus tannery was sold a number of years ago and the plant at Louisville some five years ago. Mooney, who had been president of the American Oak Leather Co. for about 15 years, recently liquidated the Cincinnati properties of the firm. At one time Mooney was president of the old Indianapolis Abattoir Corporation on White River and has had a close connection with the packing industry.

For many years he has been active in the National Association of Manufacturers. He headed a nationwide tax study commission of that organization eight years ago. He was made a Kentucky colonel in 1935 and was a bomber pilot in World War I.

Superior Packing Co. Closes Subsidiary at St. Paul

The St. Paul, Minn., subsidiary of the Superior Packing Co., Chicago, has been closed by the company. The Chicago plant, a beef boning and wholesaling plant, is operating as usual. Superior had conducted beef slaughtering at the St. Paul unit for 24 years.

Eckert Packing to Expand

The Eckert Packing Co., Defiance, O., has announced a \$140,000 expansion program to double the capacity of the smoked and luncheon meat departments. The program calls for construction of a 76 x 57 ft. addition, to house a new sausage kitchen, new cure cellar and new smokehouse.

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PERSONALITIES *and Events* OF THE WEEK

► **Arthur F. Miller**, head of Swift & Company's plant food department, recently celebrated his fortieth anniversary with the company. He joined Swift as a secretary to the head of the plant food department and has since served in every phase of plant food work. Miller is given credit for originating Vigoro, a complete plant food for lawns and gardens, in 1923.

► **T. G. Redman**, assistant comptroller, Swift & Company, has been elected a director of the Chicago Control of the Controllers Institute. **R. N. Peck**, treasurer and comptroller, Tobin Packing Co., Rochester, N. Y., has been similarly honored by the local controllers' group in that city.

► **Joseph L. Meyer**, 55, who had been associated in the H. H. Meyer Packing Co., Cincinnati, for the past 19 years, died recently. He had been ill about two years. The packing firm was founded in 1876 by his grandfather, **Henry Hushard Meyer**.

► **Leo M. Benz**, 58, co-owner of the Benz Meat Co., Batesville, Ind., died recently.

► A faulty motor in a refrigeration unit at the Cudahy Packing Co., Mont-

gomery, Ala., set off a fire early one Sunday morning that took firemen six hours to get under control. Fire was confined to the basement. **C. O. Vanderford**, office manager of the branch house, said about 60,000 lbs. of salt pork and certain other products were damaged in the blaze.

► **Gene Wedereit**, director of advertising, The Girdler Corporation, Louisville, has been elected president of the National Industrial Advertisers Association.

► **J. M. Foster**, president, John Morrell & Co., Ottumwa, Ia., has been named a member of the industrial health and safety committee of the National Association of Manufacturers. **G. M. Foster**, chairman of the Morrell board, was named a member of NAM's government economy committee.

► **Emil M. Scher**, 63, who had been an employee of The Armour Laboratories, Chicago, for 33 years, died recently of a heart attack. At the time of his death he was sales manager for 15 midwestern states.

► **Edward J. Ball**, a pioneer St. Louis, Mo. meat packer, died recently. He was 77. Before he retired about five years ago he was associated with the John Ball Packing Co., a company established by his father in 1892.

► In order to provide better service for south Texas customers, John Morrell & Co., Ottumwa, Ia., will start

its own refrigerated trucking operations out of San Antonio. Refrigerator cars shipped direct from the Ottumwa plant will be unloaded at the Missouri-Kansas-Texas railroad docks in San Antonio into Morrell trucks. **Harry W. Davis**, Morrell's director of traffic, said that **R. D. Shaw** of San Antonio will supervise the trucking operations in addition to his sales duties. The area originally was served direct by the Topeka, Kans. plant.

► **John W. Coverdale**, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., has been re-elected a director of the Black Hawk County 4-H Club Fair. It will be held this year August 13, 14 and 15 in Waterloo.

► **Herbert George Groundwater**, 61, former plant manager for Canada Packers Limited, Montreal, died recently after a lengthy illness. He joined the firm in 1930 and retired in 1943 due to illness.

► **Roy Sumski**, owner of the Sumski, Harband and Sumski Meat Packing Co., San Francisco, died recently. His death followed a heart attack. Sumski was well known in the industry on the West Coast. He was a charter member of Western States Meat Packers Association and worked actively in the organization.

► **Irl Russell Hicks**, salesman for Armour and Company, died suddenly recently in Santa Fe, N. M.



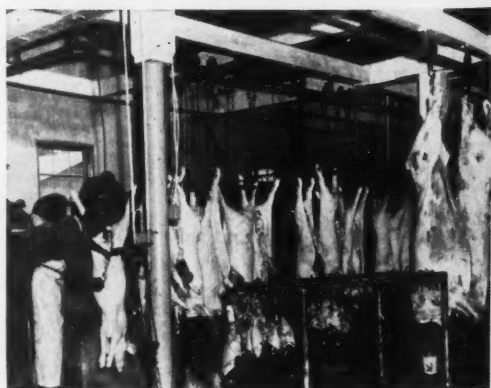
Single Story Southern Plant

IN RECENT YEARS many of the southern states have been encouraging an expanding livestock agriculture. Gradually, cattle and hog production is becoming a major industry in the South and Southeast. Along with this growth the meat packing business in the area has also developed.

One of the newest packing plants in the southern states is located on a ten-acre plot on the outskirts of Rocky Mount, N. C. This company, **Z. B. Bulluck**, is operated by **Z. B. Bulluck** and his sons, **Z. B. Bulluck, Jr.**, and **T. W. Bulluck**.

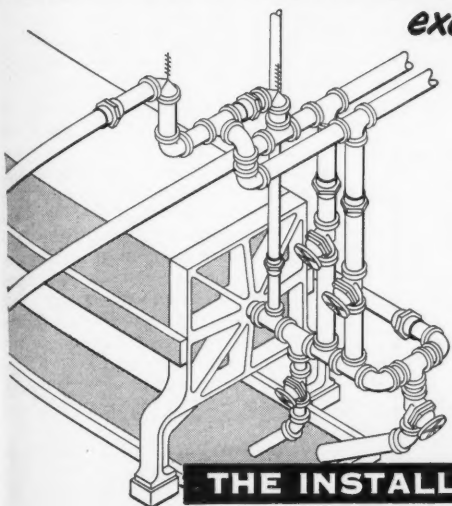
The plant, pictured above, was built at a cost of \$160,000. The building contains 16,000 sq. ft. of floor space. Of concrete and brick, the one-story building is well lighted with natural light. It is refrigerated with a 25-ton Kelvinator and equipped with other modern packinghouse machinery. At present the plant employs some 35 men and women.

The company manufactures a variety of sausage and luncheon meat items. At the right above is one section of the hog cutting department. The lower photo shows hog dressing operations at the left, with cattle carcasses hanging on the rail at the right.



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...on Semi-Solids, for example



Crane Packless Diaphragm Valves handling liquid clay to filter presses. Onondaga Pottery Co., Syracuse.

THE HISTORY

Plug cocks were used in this service before replacing with Crane Diaphragm Valves. But the cocks lasted no more than 2 to 8 weeks. They quickly cut out at the plug and body, damaged by the gritty particles and highly erosive effects of liquid clay at 140 psi. pressure.

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Excellent

SERVICE LIFE:

5 times longer already - no sign of wear

OPERATING RESULTS: *No interruptions -
Easier operation - Lower cost*

PRICE:

Good

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THE VALVE

In Crane Iron Body Packless Diaphragm Valves, the Neoprene diaphragm acts as bonnet seal only; is not subject to crushing and rapid wear. Separate disc with Neoprene insert shuts off flow even should diaphragm fail. Choice of fully Neoprene lined or unlined valves. Highly recommended for many common and corrosive services; sludges, slurries, etc. See your Crane Catalog or Crane Representative.



Pneumonia, Other Diseases Take Huge Livestock Toll Annually

LOSSES due to condemnation of livestock carcasses have aptly been described as "hidden taxes" on the meat industry. While the buyer stands to lose directly, the losses tend to affect the producer as well since they lead to a wary attitude on the part of the buyer in his future bidding on doubtful but otherwise passable livestock at the market.

To lessen his risk, the buyer may hedge by cutting down on his bids or

not bidding at all. Thus the producer may be compelled to settle for a lower price when the stock is bought by some more casual interests. Depending on the extent of carcass condemnations, the slaughterer is compelled to make up for such losses elsewhere, or accept them as "one of those things."

Studies were conducted at four large packing centers last year by Livestock Conservation, Inc. in an effort to determine the major causes of carcass

condemnations which result in annual losses amounting to millions of dollars. This research was carried out on all three species of livestock, but not necessarily at the same locations. Only in the case of one illness, pneumonia, were all three species involved. This disease has proved to be about the biggest packer-producer enemy of them all since it attacks all species of meat animals as well as human beings. Prevalence of pneumonia is greater in some areas than in others, the study showed.

Beginning with major causes of condemnations of cattle carcasses, pneumonia was the worst destroyer of meat values. Among the four locations where the studies on cattle carcass condemnations were conducted, the North Central area showed a distinct weakness for this disease of the respiratory tract of the animal. (See chart 1. Numbers on bottom line indicate number of head.) Here it caused condemnations mostly among lower grade cattle which usually are of the dairy type.

Resistance of cattle to pneumonia is materially lessened through milk production, according to Livestock Conservation, Inc. At one plant alone pneumonia was the cause of the condemnation of 425 carcasses valued at \$117,700. In the southern part of the Corn Belt, whence higher grade beef animals come, losses attributable to pneumonia were sharply lower. At all four locations combined, about 875 carcasses were condemned with a total loss of about \$245,500. Exposure to sudden temperature changes, such as often occur in the Corn Belt, can bring on the illness. Adequate shelter in cold weather will reduce the incidence.

Pericarditis is responsible for the next heaviest toll of condemnations among cattle. This is the inflation of the pericardium or lining of the heart. Veterinarians have sometimes tabbed it as the "hardware disease." Cattle, unlike horses, are not very particular whether they eat nails or pieces of wire along with their hay or roughage. The metal can easily puncture the first stomach or "honey comb" of the animal, causing an infection which can thence lead into the heart lining.

This ailment is most often found in the dairy belt where cattle pick up pieces of barbed wire, nails, staples, etc. Condemnations due to it in one packing plant last year amounted to close to 200 animals valued at \$52,800. Incidence of the disease is sharply lower in the central Corn Belt.

Emaciation, according to the study, resulted in the smallest number of cattle carcass condemnations. In the four

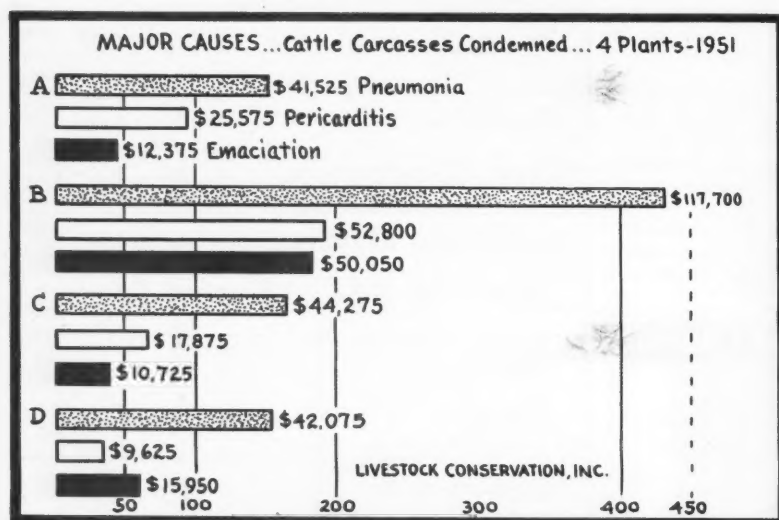


CHART 1: CATTLE CARCASS CONDEMNATIONS

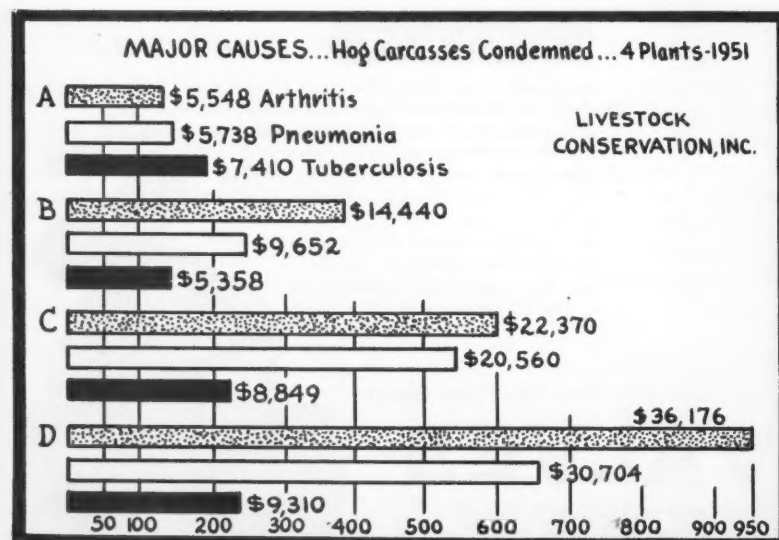
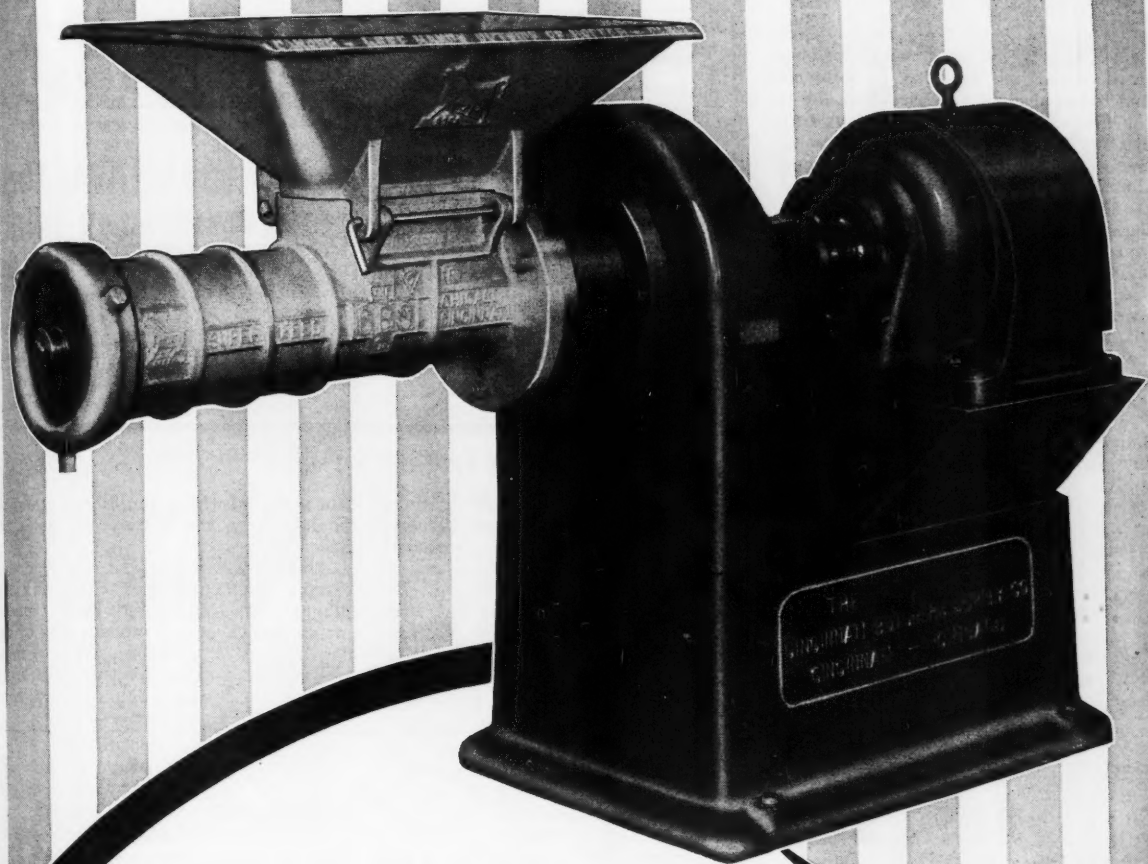


CHART 2: HOG CARCASS CONDEMNATIONS



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standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

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plants combined, about 135 carcasses were condemned with a valuation of about \$39,000. Emaciation is nothing more than loss of flesh due to inadequate nutrition. An emaciated animal makes a poor carcass.

Major causes of hog carcass condemnations in that order of importance were listed as arthritis, pneumonia and tuberculosis. Condemnations due to the first-named illness at the four corn belt locations studied were comparatively heavy. At one packing plant alone, about 950 hog carcasses valued at \$36,176 were condemned last year. Total carcass condemnations at the four plants numbered over 2,000 animals valued at \$78,500. (See chart 2.)

Arthritis in hogs, as in humans, is a swelling of the joints. Its causes are not definitely known, but it is believed that nutrition may have much to do with building up the animal's resistance to it. Some kinds of arthritis are due to a chronic form of erysipelas which shows no visible lesions of the disease, the veterinarian who directed the study said. Since its true causes are not definitely known, cures or preventatives have not been developed.

Pneumonia was second in importance as a cause of hog carcass condemnations. Its toll at the four large plants last year was 1,600 carcasses with a valuation of \$66,600. Sudden temperature changes can bring on the illness after the animal's resistance has been lowered by lack of proper nutrition or

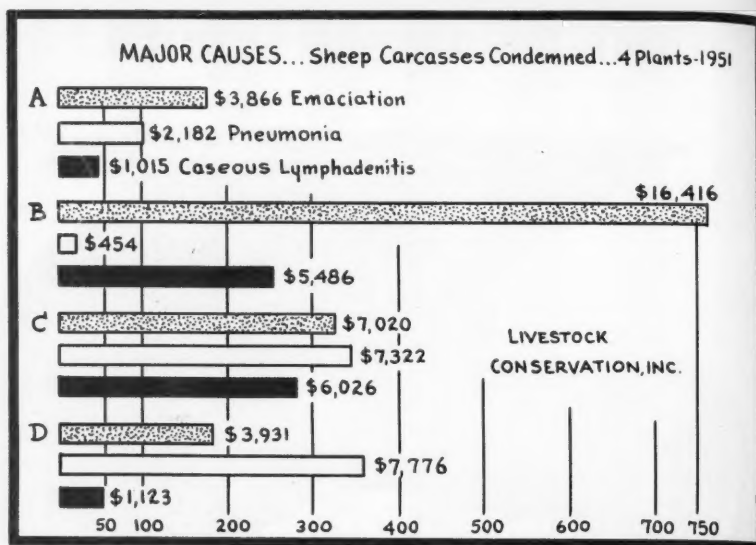


CHART 3: SHEEP CARCASS CONDEMNATIONS

exhaustion. It can be prevented by proper protection against the elements at home and while in transit to market.

Frequency of condemnations due to hog tuberculosis is not as high as the other two. At the four plants where the study was made, only about 800 carcasses were condemned on account of the disease. It was found that the tuberculosis which caused most condemna-

tions was of the avian type—meaning poultry were the carriers of the sickness.

Among the major causes of sheep carcass condemnations at packing plants were listed emaciation, pneumonia and caseous lymphadenitis in order of their importance. At one mid-western plant about 750 carcasses from northwestern range lambs were con-

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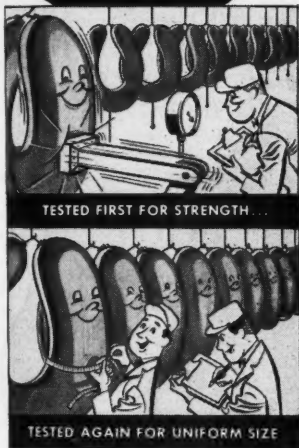
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demned due to emaciation. The total value of these carcasses was estimated at \$16,416. (See chart 3.)

At packing plants where lambs came from other areas, condemnations of carcasses due to emaciation were much fewer. Emaciation in sheep is caused by nutritional deficiencies, parasitic infestation, etc. It can be prevented to a large extent by parasite control and proper feeding.

Caseous lymphadenitis was least important as a cause of sheep carcass condemnations. During 1951 it accounted for about 600 condemnations at the four plants. The disease is said to be of chronic bacterial origin, characterized by caseous degeneration of the lymph glands, lungs, liver, spleen and kidneys. It has even been described as pseudo-tuberculosis—because of the manner in which it attacks the different parts of the animal's body. It is found mostly in sheep and can be contracted in a number of ways.

Report That Many Aliens Are Employed Illegally In Chicago Area

Chicago industries have been warned that several thousand aliens are believed to be residing illegally in the Chicago area and seeking employment in violation of immigration laws. Meat packing and processing is one of the principal fields in which such aliens are employed, according to Marcus T. Neelly, Chicago district director of the Immigration and Naturalization Service.

The Service is currently active in apprehending such persons and deporting them. Neelly stressed that aliens who have entered the country illegally have not been screened and may constitute a menace to public health and safety, or may be politically dangerous. In their search for these persons, immigration officials check the personnel of some plants, visit known "hang-outs" such as rooming houses and restaurants and public meeting places.

Neelly explained that there are many aliens living here lawfully who should have employment. Aliens who are lawfully admitted are given a resident-alien registration receipt card. The Immigration Service has suggested that employers require this card to be in the possession of every employee who is not a citizen of the United States.

Most of these illegal aliens, it was reported, speak only a little English. It is necessary for the Service to use an interpreter in conversing with them.

Motion Picture Catalog

The Library of Congress published its semiannual catalog of motion pictures and filmstrips which lists about 1,200 theatrical and non-theatrical productions which were copyrighted during the last half of 1951. The catalog gives all pertinent data on the movies, such as size, running time, cast and costs \$1. Write to Register of Copyrights, Library of Congress, Washington 25.

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Meat Output Declines 6 Per Cent With Slaughter Off For All Classes

BARRING holiday periods, meat production under federal inspection for the week ended July 26, was the smallest of the year so far, the U.S. Department of Agriculture has revealed. The week's output of 271,000-

much of the corn-hog belt as a result of the hog disease, vesicular exanthema. Hence, hog slaughter was below last year for the fifth consecutive week.

Inspected plants killed a total of 252,000 head of cattle compared with

the corresponding week last year.

For a non-holiday period, the week's slaughter of 755,000 estimated number of hogs was the smallest of the year. It was compared with 850,000 the previous week and 873,000 last year. From the week's supply of swine, packers put up 110,100,000 lbs. of pork compared with 124,400,000 lbs. the week before and 132,700,000 lbs. a year ago. Lard output was similarly affected, since 31,000,000 lbs. of product was turned out against 34,800,000 lbs. a week earlier and 36,800,000 lbs. last year.

Sheep and lamb slaughter, although at 196,000 head, was less than the 215,000 the week before but was 1,000 above last year. As meat, the week's ovine kill resulted in 8,800,000 lbs. compared with 9,700,000 lbs. the week before and 8,800,000 lbs. last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 26, 1952, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Prod. mil. lb.
July 26, 1952.....	252	139.1	95	12.9	755	110.1	196	8.8	270.9
July 19, 1952.....	257	141.9	100	13.3	850	124.4	215	9.7	289.3
July 28, 1951.....	219	119.6	98	13.4	873	132.7	195	8.8	274.5

AVERAGE WEIGHT (LBS.)

Week Ended	Live	Cattle Dressed	Live	Calves Dressed	Live	Hogs Dressed	Live	Sheep and Lambs Dressed	LARD PROD. Per 100 mil. lbs.	Total lbs.
July 26, 1952.....	985	552	250	136	265	146	94	45	15.4	31.0
July 19, 1952.....	985	552	240	133	266	146	94	45	15.4	34.8
July 28, 1951.....	975	536	235	129	278	154	94	40	14.7	36.8

000 lbs. was 6 per cent less than for the previous week and 1 per cent under production for the same period last year.

Slaughter of all species of meat animals was down, resulting in the decrease in meat production. Cattle slaughter, however, continued fairly large and, with the exception of the week before, was the largest for any week since January. Hog slaughter was curtailed to some extent by embargos placed on hog shipments over

257,000 the previous week and 219,000 last year during the corresponding July period. Beef production declined to 139,100,000 lbs. from 141,900,000 lbs. the week before, but was higher than the 119,600,000 lbs. turned out a year ago.

Calf slaughter dropped to 95,000 head from 100,000 the week before, and was 3,000 head less than last year. Production of veal amounted to 12,900,000 lbs. as against 13,300,000 lbs. the preceding week and 13,400,000 lbs. for

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended July 26 declined 11 per cent below stocks reported on July 12, according to the American Meat Institute. Total pork stocks at 428,200,000 lbs. compared with 482,800,000 lbs. on July 12. A year ago these holdings were reported at 365,400,000 lbs. and the July 26, 1947-49 average at 315,200,000 lbs.

Total lard and rendered pork fat holdings amounted to 137,600,000 lbs. against 140,300,000 lbs. two weeks ago and 73,100,000 lbs. a year ago. The two-year average was 138,900,000 lbs.

The accompanying table shows stocks as percentages of holdings two weeks earlier, last year, and 1947-49 average.

	July 26 stocks as Percentages of Inventories on		
	July 12 1952	July 28 1951	1947-49 Av.
BELLIES:			
Cured, D. S.	91	88	77
Cured, S.P. & D.C.	93	74	67
Frozen-for-cure, regular, 76		83	73
Frozen-for-cure, S.P. & D.C.	83	115	219
Total bellies	86	96	114
HAMS:			
Cured, S.P. regular	114	114	50
Cured, S.P. skinned	94	86	109
Frozen-for-cure, regular, 67		200	100
Frozen-for-cure, skinned, 79		135	195
Total hams	86	104	128
PICNICS:			
Cured, S.P.	87	130	102
Frozen-for-cure	88	310	345
Total picnics	87	230	217
FAT BACKS			
D.S. CURED	101	90	82
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	80	141	89
Cured, S.P.	93	101	63
Frozen-for-cure, D.S.	100	128	85
Frozen-for-cure, S.P.	92	155	218
Total other	93	135	118
BARRELED PORK	100	150	107
TOT. D.S. CURED ITEMS	93	93	79
TOT. FROZ. FOR D.S. CURE	84	95	78
TOT. S.P. & D.C. CURED	93	83	79
TOT. S.P. & D.C. FROZ.	83	134	224
TOT. CURED & FROZEN-FOR-CURE	83	132	211
FRESH FROZEN			
Loins, shoulders, butts and spareribs	94	256	345
All other	92	110	140
Total	93	171	223
TOT. ALL PORK MEATS	89	117	136
RENDERED PORK FATS	103	85	79
LARD	98	194	100

DECIDED IMPROVEMENT IN CUTTING MARGINS FOR ALL HOGS

(Chicago costs and credits, first three days of week)

Sharply higher prices for most pork meats brought cutting margins of all three weight classes into closer relationship with live costs the past week. Light hogs showed the biggest percentage of gain, but still remained in the minus column by a small margin.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. live	Per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. live	Per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. live	Per cwt. fin. yield	
Skinned hams	12.5	53.5	\$ 6.69	\$ 9.68	12.5	52.5	\$ 6.56	\$ 9.29		12.9	51.2	\$ 6.60	\$ 9.27	
Picnics	5.6	33.5	1.88	2.71	5.4	32.2	1.74	2.48		5.3	31.2	1.65	2.31	
Boston butts	4.2	43.3	1.82	2.64	4.1	36.3	1.49	2.11		4.1	36.3	1.49	2.07	
Loins (blade in)	10.1	56.5	5.71	8.26	9.8	55.5	5.44	7.71		9.7	43.5	4.22	5.83	
Lean cuts			\$23.23				\$15.23	\$21.59				\$13.06	\$19.48	
Bellies, S. P.	11.0	35.3	3.88	5.62	9.5	35.0	3.33	4.73		3.9	34.7	1.35	1.91	
Bellies, D. S.					2.1	24.0	.50	.72		8.5	24.0	2.04	2.88	
Fat backs					3.2	8.5	.27	.39		4.5	9.7	.44	.64	
Plates and jowls	2.9	12.7	.37	.53	3.0	12.7	.38	.53		3.4	12.7	.43	.61	
Raw leaf	2.2	12.0	.26	.38	2.2	12.0	.26	.37		2.2	12.0	.26	.37	
P.S. lard, rend. wt. 13.7	11.5		1.58	2.29	12.7	11.5	1.46	1.99		10.1	11.5	1.16	1.67	
Fat cuts & lard			\$ 6.09	\$ 8.82			\$ 6.20	\$ 8.73				\$ 5.68	\$ 8.08	
Spareribs	1.6	41.0	.68	.93	1.6	28.0	.45	.64		1.6	24.0	.38	.53	
Regular trimmings	3.2	21.7	.69	1.02	2.9	21.7	.63	.91		2.8	21.7	.61	.89	
Feet, tails, etc.	2.0	8.6	.17	.25	2.0	8.6	.19	.27		2.0	8.6	.19	.27	
Offal & misc.65	1.10			.65	1.00				.65	1.08	
TOTAL YIELD & VALUE	69.0		\$24.36	\$35.35	70.5		\$23.35	\$33.23		71.0		\$21.47	\$30.33	
			Per cwt. live				Per cwt. live					Per cwt. live		
Cost of hogs			\$23.26				\$23.24					\$22.63		
Condemnation loss10				.10					.10		
Handling and overhead			1.30				1.16					1.06		
TOTAL COST PER CWT.			\$24.76				\$24.50					\$23.79		
TOTAL VALUE			24.36				23.35					21.47		
Cutting margin			—\$.40				—\$1.15					—\$2.32		
Margin last week			—1.73				—2.19					—3.02		

MEAT MOVES FASTER



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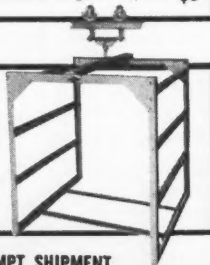
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SMOKEHOUSE TRUCK

No. 2922—Overall size: 47-in. long, 33-in. wide, 67½-in. high. Holds 42-in. smoke sticks on four stations, notched on 3-in. centers. Two fixed wheels and two swivel casters.....\$88
Extra for drip pan.....\$8

SAUSAGE CAGE

No. 2453—Overall dimensions: 43½-in. x 36-in. Height 42-in. For 42-in. smokesticks, held on four stations, notched on 3-in. centers. Cage swivels freely from double trolley support. Each.....\$57



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Knickerbocker, major importers of finest grade Dalmatian Sage, will give you sage

CHOPPED • RUBBED • GROUND
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QUALITY *Spices*

It's True Spice Taste That Tells and Sells

MEAT AND SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	July 30, 1952	
Prime, 600/800	52	@52½
Choice, 500/700	52	
Choice, 700/800	48½	@48½
Good, 700/800	48	
Commercial cows	38	@39
Can. & cut.	31½	@32
Bulls	39	@39½

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.0@65.0*
Forequarter	45.0@47.0
Round	61.0@63.0
Trimmed full loin	61.0@63.0
Flank	15.0@17.0
Regular chuck	43.0@48.0
Foreshank	30.0@32.0
Brisket	40.0@45.0*
Rib	70.0@75.0
Short plate	14.0@17.0
Back	59.0@61.0

Choice:	
Hindquarter	60.0@62.0*
Forequarter	42.0@44.0
Round	61.0@63.0
Trimmed full loin	63.0@65.0
Flank	15.0@17.0
Regular chuck	43.0@48.0
Foreshank	30.0@32.0
Brisket	43.0@45.0
Rib	60.0@68.0
Short plate	14.0@17.0
Back	57.0@58.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7 @10
Hearts	21
Livers, selected	60.9
Livers, regular	58.9
Tripe, scalded	8½ @ 9
Tripe, cooked	10 @11
Lips, scalded	8½ @ 8½
Lips, unscalded	7½ @ 8½
Lungs	7 @ 7¼
Melts	7 @ 7¼
Udders	6

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	65½
Insides	63½
Outsides	65½

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	42.20
Vac. breads, under 6 oz.	80 @ 90
12-oz. un	1.02
Calf tongues	34
Lamb fries	73.00@74.10
Ox tails, under ¼ lbs.	27.70
Over ¼ lb.	27.70

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	57 @ 62
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 65
Hams, skinned, 16/18 lbs., wrapped	57 @ 62
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44
Bacon, No. 1 sliced, 1-lb. open-faced layers	53 @ 60.70*

VEAL—SKIN OFF†

Carcass (l.c.l. prices)	
Prime, 80/150	47 @ 53
Choice, 50/80	47 @ 53
Choice, 80/150	47 @ 53
Good, 50/80	44 @ 47
Good, 80/150	47 @ 50
Commercial, all wts.	40 @ 47

†For permissible additions to ceilings see CFR 101.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	60.00@61.00
Choice, 30/50	58.00@61.00
Good, all weights	56.00@59.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14...	54.00†
Hams, skinned, 14/16...	52.00†
Pork loins, regular	60.40
12/down, 100 s	67
Pork loins, boneless, 100 s	67
Shoulders, skinned, bone-in, under 16 lbs., 100 s	38
Picnics, 4/6 lbs., loose, 33	@33½
Picnics, 6/8 lbs., loose, 31½	@32
Boston butts, 4/8 lbs., 100 s	47.30†
Tenderloins, fresh, 10 s	80
Neck bones, bbls.	11 @12
Live s, bbls.	109½ @20
P-Rms 10 s	15 @13.80
Ears, 30 s	7½ @ 8
S. C. S., 100 s	8
Feet, S. C., 30 s	8.10†

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50% lean, bbls.	24.80†
Pork trim., 95% lean, bbls.	40.30†
Pork cheek meat, trmd., bbls.	50
Bull meat, bon's, bbls.	52 @53
C.C. cow meat, bbls.	48 @50
P-R trim. ngs, bbls.	76 @77
Bon's cheeks, bbls.	49½ @50
Beef head, meat, bbls.	36 @37
Beef cheek meat, trmd., bbls.	38 @37
Shank meat, bbls.	55 @56
Veal trim., bon's, bbls.	55 @56

*Packers ceiling, f.o.b. Chicago.

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	75 @ 80
Domestic rounds, over 1½ in., 140 pack	95 @1.00
Export rounds, wide over 1½ in.	1.45@1.55
Export rounds, medium, 1½ @1½	1.00
Export rounds, narrow, 1½ in. under	1.10@1.20
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in.	8
Middles, sewing, 1½ @ 2 in.	1.25@1.35
Middles, select, wide, 2 @2¼ in.	1.55@1.60
Middles, select, extra, 2¼ @2½ in.	1.95@2.00
Middles, select, extra, 2½ in. & up	2.50@2.60
Beef bungs, export, No. 1	22 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat.	15 @ 18
10-12 in. wide, flat.	9 @ 12
8-10 in. wide, flat.	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.80@4.20
Narrow, mediums, 29@32 mm.	3.70@3.80
Medium, 32@35 mm.	2.30@2.55
Spec. med., 35@38 mm.	1.50@2.00
Export bungs, 34 in. cut.	26 @ 28
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	11 @ 16
Small prime bungs, 34 in. cut	7½ @8½
Middles, per set, cap. off.	5 @ 6

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	1.01@1.03
Thuringer	56.00@61.0
Farmer	81 @84
Holsteiner	88@91
B. C. Salami	90@99
Genoa style salami, ch.	83@89
Pepperoni	83@89
Italian style hams	79@83



Appetizing appearance... **IN ARMOUR NATURAL CASINGS!**



**Armour Natural Casings
help keep your sausage**

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because

Armour Natural Casings cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.

ARMOUR 85th ANNIVERSARY

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AND COMPANY

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B-16 Electric Meat Cutter

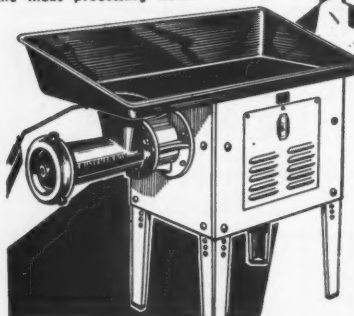
In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



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← B-56 & BB-56 HEAVY-DUTY CHOPPERS
B-56 capacity: 3500-4500 pounds per hour; 5 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

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Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that peps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

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DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	45	@48
Pork sausage, sheep cas.	53	@67
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinned	52	@55½
Bologna	45	@47
Bologna, artificial cas.	44	@46
Smoked liver, hog bungs	46	@47½
New Eng. lunch, spec.	75	@77½
Mixed lunch, spec. ch.	56	@60½
Tongue and blood	48	@51
Souse	36	@38
Polish sausage, fresh	52	@58
Polish sausage, smoked	56	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted		41
Chili Powder		42
Chili Pepper		44
Cloves, Zanzibar	1.54	1.61
Ginger, Jam., unbl.	38	41
Ginger, African	25	30
Mace, fancy, Banda		
East Indies	1.29	
West Indies	1.15	
Mustard, flour, fancy	35	
No. 1	30	
West India Nutmeg	49	
Paprika, Spanish	36	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	1.99	2.44
Pepper, white	2.30	2.40
Malabar	1.99	2.12
Black Lampung	1.99	2.12

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground for Saus.
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	
Yellow American	20	
Oregano	21	20
Coriander, Morocco		
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	65	71

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.30
Salt, refined, n. ton, f.o.b. N.Y.	
Small crystals	11.25
Medium crystals	14.00
Pure rfd., gran. nitrate of soda	13.40
Pure rfd., powdered nitrate of soda	3.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	6.25
Granulated	Per ton \$22.00
Rock, 100 lb. bags, f.o.b. warehouse, Chgo.	25.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.50
Refined standard cane gran., basis	8.80
Refined standard beet gran., basis	8.80
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.20 @ 8.30
Cerelose dextrose, per cwt.	7.02
L.C.L. ex-warehouse, Chgo.	7.02
C/L Del. Chgo.	7.82

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 24	San Francisco July 24	No. Portland July 25
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.00 @ 56.00	\$57.00 @ 58.00	\$55.00 @ 58.30
600-700 lbs.	54.00 @ 55.00	55.00 @ 57.00	55.00 @ 57.00
Good:			
500-600 lbs.	52.00 @ 54.00	55.00 @ 56.30	55.00 @ 56.30
600-700 lbs.	50.00 @ 52.00	53.00 @ 55.00	53.00 @ 56.30
Commercial:			
350-600 lbs.	48.00 @ 51.00	49.00 @ 51.00	50.00 @ 51.30
COW:			
Commercial, all wts.	39.00 @ 44.00	43.00 @ 49.00	42.00 @ 50.00
Utility, all wts.	38.00 @ 41.00	37.00 @ 47.00	38.00 @ 45.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	56.00 @ 58.40		56.00 @ 58.00
Good:			
200 lbs. down	54.00 @ 56.40		54.00 @ 56.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	54.00 @ 56.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	52.00 @ 55.00	53.00 @ 55.00	
Choice:			
40-50 lbs.	54.00 @ 56.00	54.00 @ 55.00	52.00 @ 54.00
50-60 lbs.	52.00 @ 55.00	53.00 @ 55.00	52.00 @ 54.00
Good, all wts.	51.00 @ 54.00	51.00 @ 55.00	49.00 @ 52.00
MUTTON (EWE):			
Choice, 70 lbs. down	18.00 @ 22.00	16.00 @ 20.00	20.00 @ 23.00
Good, 70 lbs. down	18.00 @ 22.00	14.00 @ 16.00	20.00 @ 23.00
FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs.	35.85 @ 36.75	35.00 @ 35.85	34.00 @ 35.00
120-160 lbs.	35.00 @ 37.00		
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	56.00 @ 57.10	55.00 @ 58.30	56.00 @ 57.20
10-12 lbs.	56.00 @ 57.10	54.00 @ 58.30	56.00 @ 57.20
12-16 lbs.	55.00 @ 56.10	53.00 @ 57.30	55.00 @ 56.20
PICNICS:			
4-8 lbs.	36.00 @ 39.00	38.00 @ 46.50	38.00 @ 42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM Skinned:			
10-14 lbs.	56.00 @ 60.00		
14-18 lbs.	55.00 @ 58.00	58.00 @ 64.50	56.00 @ 61.40
BACON, "Dry Cure" No. 1:			
6-8 lbs.	41.00 @ 46.00	44.00 @ 51.25	48.00 @ 52.00
8-10 lbs.	37.00 @ 43.00	44.00 @ 50.25	47.00 @ 51.00
10-12 lbs.	37.00 @ 43.00		45.00 @ 50.00
LARD, Refined:			
1-lb. cartons	16.50 @ 18.50	10.50 @ 18.00	14.00 @ 16.00
50-lb. cartons and cans	15.00 @ 18.25	15.50 @ 17.00	11.00 @ 14.00
Tierces	14.25 @ 17.00		

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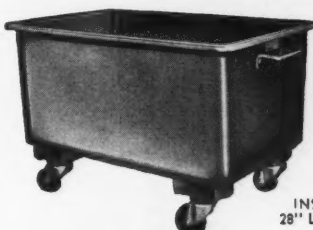
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(With Or Without Casters)

For Immediate Shipment

(Subject to Prior Sale)

- 16 Gauge Stainless Steel (No. 2 Dull Finish)
- Heavily Built — All Welded Construction
- 29 Gallon Capacity
- 1½" Sanitary Bathtub Edge
- Meets All Sanitation Requirements
- Handles at Each End



INSIDE DIM.
28" L x 18¾" W
x 14" D

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Complete with
Four 3" Rubber Tired
Swivel Casters
OUTSIDE DIM.
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\$6150

Complete with
Two Stainless Steel
Wearing Strips
OUTSIDE DIM.
31" L x 21¾" W x 14¼" H

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**Reco®
FLY CHASER FAN**

**WHEN KEPT OUTSIDE
NO NEED TO KILL INSIDE**

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REFRIGERATOR FAN

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10 years.

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take a
trimming...

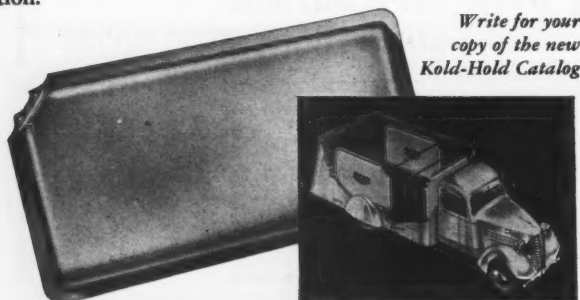


KOLD-HOLD refrigeration eliminates spoilage losses

You have no spoilage losses to cut into your profits when you refrigerate your trucks with Kold-Hold "Hold-Over" Plates. They eliminate trimming and loss of bloom by keeping truck interiors at safe low temperatures throughout the longest day's trips. They help keep truck bodies clean, sweet, dry and odorless so your meats retain all of their customer appeal.

The cost of Kold-Hold Truck Refrigeration is so little you just can't afford to be without it. You can more than repay its cost through savings in spoilage and manhours. You can save overtime costs in unloading and reloading because overnight hook-up of the truck into the plant compressor system, or plug-in of a self-contained compressor unit will keep undelivered load in prime condition. Thus operating costs are kept to a minimum and you can refrigerate your trucks for as little as 10 cents a day. This is less than the cost of ice and you save all the muss and handling time connected with it.

There is a big difference in your profit picture when your trucks are refrigerated with Kold-Hold "Hold-Over" Plates. That's why it pays to specify Kold-Hold Truck Refrigeration.



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Kold-Hold Catalog

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460 E. Hazel St.,

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS THURSDAY, JULY 31, 1952			PICNICS		
REGULAR HAMS			Fresh or F.F.A.		
8-10	*48.00n	*48.00n	4-6	34	34
10-12	*48.00n	*48.00n	6-8	32 1/4 @ 32 1/4	32 @ 32 1/4
12-14	*48.00n	*48.00n	8-10	30 1/2 @ 31 1/2	30n
14-16	*48.00n	*48.00n	10-12	30 1/2 @ 31 1/2	30n
			12-14	30 1/2 @ 31 1/2	30n
			8/up	30 1/2 @ 31 1/2	30n
BOILING HAMS			BELLIES		
Fresh or F.F.A.			Green or Frozen		
16-18	*46.30n	*46.30n	6-8	36 1/2	36 1/2
18-20	*46.30n	*46.30n	9/down	36 1/2 @ 36 1/2	37 1/2 @ 36 1/2
20-22	*46.30n	*46.30n	9-11	35.10	36.60
22/up	37n	37n	10-12	35.10	36.60
SKINNED HAMS			11-13	33.10	36.60
Fresh or F.F.A.			12-14	34 1/2 @ 35	36 1/2 @ 36 1/2
10-12	*54.60	*54.60	13-15	34 1/2	36 1/2
12-14	*54.60	*54.60	14-16	31n	32 1/2n
14-16	*52.60	*52.60	15-17	30	31 1/2
16-18	*52.60	*52.60	17-20	27 1/2	29n
18-20	*50.60	*50.60	18-20	27 1/2	29n
20-22	48 1/2	48 @ 48 1/2	17-22	unquoted	unquoted
22-24	44 @ 45	44	GR. AMN. BELLIES		
24-25	43 1/2 @ 44	43 1/2 @ 44	18-20	24 1/2n	25n
25-30	42 1/2	42 1/2n	20-25	24 @ 24 1/2	25n
25/up	42	41 1/2n	25-30	23 1/2 @ 24	21 @ 22
FAT BACKS			30-35	20 1/2 @ 21	19
Fresh or Frozen			35-40	19 1/2 - 20 1/2	18 1/2 - 19
6-8	8n	8n	40-50	19 1/2 @ 19 1/2	18 1/2 @ 18 1/2
8-10	9n	9	*Ceiling price, CPR 74, f.o.b. Chicago.		
10-12	10n	10	OTHER D. S. MEATS		
12-14	11 1/2n	11 1/2	Fresh or Frozen		
14-16	12 1/2 @ 13n	13	Reg. plates
16-18	15 1/2n	15 1/2 @ 16	Clear plates
18-20	15 1/2n	15 1/2 @ 16	Square jowls	15 1/2	15n
20-25	15 1/2n	15 1/2 @ 16	Jowl butts	13 1/2 @ 14	14
			S. P. jowls	..	12n

LARD FUTURES PRICES

MONDAY, JULY 28, 1952				
	Open	High	Low	Close
Sept. 12.00	12.10	11.95		12.05
				12.00
Oct. 12.20	12.25	12.12½		12.20n
Nov. 12.20	12.25	12.17½		12.22½
Dec. 12.75	12.77½	12.70		12.71½
Jan.		12.72½d
Mar. 12.95		12.95
Sales: 4,400,000 lbs.				
Open interest at close Fri., July 25th: Sept. 1,540, Oct. 980, Nov. 483, Dec. 178, Jan. 32, Mar. 7; at close Sat., July 26th: Sept. 1,528, Oct. 991, Nov. 487, Dec. 180, Jan. 32, and Mar. 8 lots.				

TUESDAY, JULY 29, 1952				
Sept.	12.05	12.05	11.92½	11.92½
	-12.00			-95
Oct.	12.20	12.20	12.10	12.12½
Nov.	12.17½	12.20	12.10	12.10a
Dec.	12.70	12.70	12.65	12.67½a
Jan.	12.70a
Mar.	12.95	12.05	12.87½	12.87½a

Sales: 3,920,000 lbs.				
Open interest, at close Mon., July 28th: Sept. 1,530, Oct. 1,005, Nov. 494, Dec. 181, Jan. 32, and Mar. 11 lots.				
WEDNESDAY, JULY 30, 1952				
Sept. 11.90	11.90	11.75	11.80b	
Oct. 12.05	12.05	11.92½	12.00a	
Nov. 12.05	12.05	11.92½	11.97½b	
Dec. 12.55	12.55	12.50	12.55	
Jan.	12.55a	
Mar.	12.85a	

Sales: 4,680,000 lbs.				
Open interest, at close Tues., July 29th: Sept. 1,516, Oct. 1,009, Nov. 496, Dec. 181, Jan. 32 and March 16 lots.				
THURSDAY, JULY 31, 1952				
Sept. 11.95	11.97½	11.87½	11.87½n	
Oct. 12.10	12.12½	12.00	12.00n	
Nov. 12.00	12.12½	12.00	12.00n	
Dec. 12.60	12.77½	12.57½	12.57½n	
Jan. 12.65	12.65n	
Mar. 12.85	12.85	

Sales: 3,285,000 lbs.				
Open interest, at close Wednesday				
July 30th: Sept. 1,514, Oct. 1,021				
Nov. 503, Dec. 181, Jan. 32, and				
March 16 lots.				

n—asked. b—bid.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, July 31, were as follows:

CATTLE:	
Steers, ch. & pr.	None rec.
Steers, gd. & ch.	\$28.00@34.50
Heifers, ch. & prime	30.00@31.00
Heifers, util. & com.	22.50@29.00
Cows, com.	20.50@22.00
Cows, utility	17.00@20.00
Cows, canner, cutter	13.00@17.50
Bulls, com	24.00@28.50
Bulls, utility	21.00@23.00
Bulls, can., cut.	15.00@21.00

VEALERS:	
Choice, ch. & pr.	\$33.00@34.00
Good & ch.	27.00@30.00
Util. & comm.	19.00@23.00
Culls	16.00@18.00

HOGS:	
Gd. & ch., 170/230	\$23.50@24.00
Sows, 400/down	17.50@18.50

LAMBS:	
Spring, gd. to pr.	\$28.00@29.50
*Nominal.	

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.75
Kettle rend., tierces, f.o.b. Chicago	16.25
Leaf, kettle rend., tierces, f.o.b. Chicago	17.25
Lard flakes	20.25
Neutral tierces, f.o.b. Chicago	21.25
Standard Shortening N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
July 26..11.87 1/2n	10.62 1/2b	10.12 1/2b
July 28..12.00n	11.50	12.25n
July 29..11.87 1/2n	11.50n	12.25n
July 30..11.75n	11.00	12.00n
July 31..11.87 1/2n	11.00	12.00n
Aug. 1..11.75n	10.25n	11.25n

n—nominal. b—bid. a—asked.

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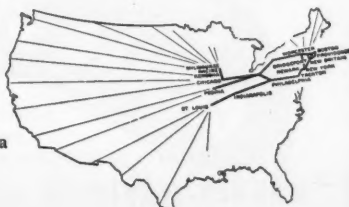
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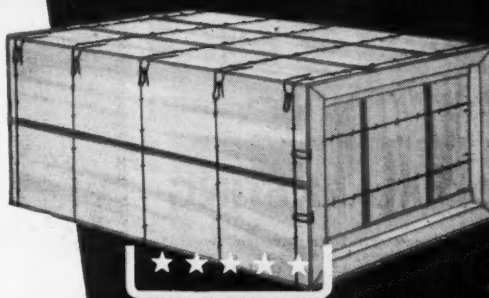
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JAMAICA, N. Y.



MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	July 31, 1952
	Per lb.
	City
Prime, 800 lbs./down...	53.50@55.50
Choice, 800 lbs. down...	52.00@53.50
Good...	49.00@52.00
Steer, commercial...	47.00@48.00
Cow, commercial...	39.00@40.00
Cow, utility...	37.00@38.00

BEEF CUTS†

Prime:	
Hindquarter	65.5@68.0
Forequarter	42.0@43.0
Round	63.0@64.0
Trimmed full loin	90.0@92.5*
Flank	19.0@22.0
Short loin, trimmed	112.0@118.0
Sirloin, butt bone in	74.8@76.0
Cross cut chuck	51.0@53.6
Regular chuck	52.0@54.0
Foreshank	30.0@32.0
Brisket	43.0@44.0
Rib	60.0@65.0
Short plate	16.5@18.0
Back	60.0@61.0
Triangle	48.2
Arm chuck	46.0@50.0

Choice:	
Hindquarter	63.0@66.15
Forequarter	41.0@42.0
Round	63.0@64.0
Trimmed full loin	84.5*
Flank	19.0@22.0
Short loin, trimmed	102.25@104.5
Sirloin, butt bone in	71.2@73.0
Cross cut chuck	50.5@53.6
Regular chuck	52.0@54.0
Foreshank	30.0@32.0
Brisket	43.0@44.0
Rib	55.0@62.0
Short plate	16.5@18.0
Back	59.0@60.0
Triangle	48.2
Arm chuck	46.0@50.0

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Ortals, over ¾ lb.	27.8*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

	City
Prime lambs, 50/down	62.00@64.00
Choice lambs, 50/down	62.00@64.00
Good, all wts.	54.00@60.00
	Western
Prime, all wts.	60.00@62.00
Choice, all wts.	56.00@60.00
Good, all wts.	50.00@55.00

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, sknd., 14/down	55.00@59.00
Bellies, sq. cut, seedless	
Picnics, 4/8 lbs.	39.00@44.00
8/12 lbs.	No quotation
Pork loins, 12/down	62.00@65.00
Boston butts, 4/8 lbs.	49.00@50.00
Spareribs, 3/down	48.00@52.00
Pork trim., regular	26.00
Pork trim., spec. 80%	46.00

City

Hams, sknd., 14/down	57.00@59.00
Pork loins, 12/down	63.00@66.00
Boston butts, 4/8 lbs.	49.00@53.00
Spareribs, 3/down	50.00@52.00

VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, carcass, 80/150	48.00@52.00
Choice, carcass	46.00@51.00
Good carcass, 80/down	42.00@45.00
Good, 80/110	40.00@46.00
Commercial carcass	37.00@40.00

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$34.00@37.50
137 to 153 lbs.	34.00@37.50
154 to 171 lbs.	34.00@37.50
172 to 188 lbs.	34.00@37.50

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	\$.75
Breast fat	1.25
Inedible suet	1.50
Edible suet	1.50

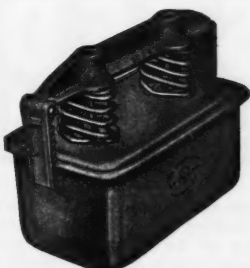
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended July 26, 1952 was 12.7, according to a report by the U. S. Department of Agriculture. This ratio was compared with 12.0 reported for the preceding week, and 12.7 recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.777 per bu. in the week ended July 26, \$1.803 per bu. in the previous week and \$1.763 per bu. for the same period a year earlier.

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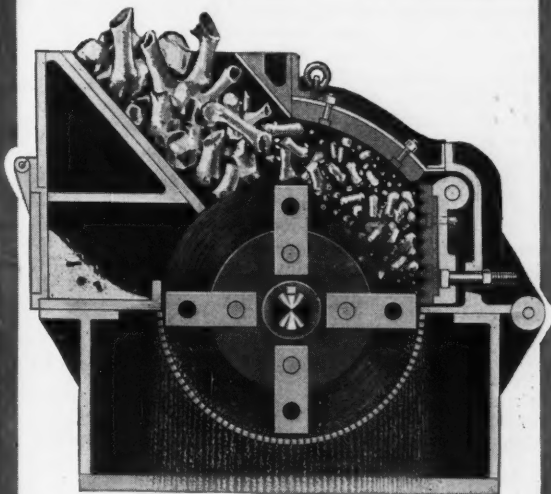


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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, July 31, 1952

Last weekend makers of tallowes and greases were keeping a "watchful eye" on the advancing allied markets. Some better bids were put out by consumers, however, the asking prices were upped over the new higher bids. The actual picture was a bid and offering affair, and eastern export interest predominated in much of the week's trade.

Sellers held back choice white grease at 6½c, East; best bids listed were at 6½c. A compromise sale came about, however, at the split figure, 6½c, East, and several tanks involved. Bidding was at 6½c, East, for fancy tallow, 7 color, and offerings held at 6½@7c. Yellow grease was bid at 3½c, Chicago, with offerings at 4c.

As the week progressed, renewed firm bids of 6½c, East, were reported and selling sources released a few tanks that basis. Choice white grease moved at 6½c and 6½c, delivered East. Several tanks of yellow grease also changed hands at 3½c, c.a.f. Chicago.

Near the close of the week, with eastern interest practically dried up a "bearish" feeling was brought out in the midwest area, consequently the market took on a soft undertone. The price list was shaded fractionally on a nominal basis. A couple tanks of choice white grease moved at 5½c, and a few tanks of yellow grease at 3½c, all c.a.f. Chicago. Good packer production of yellow grease held at 3½@4c as the week neared its close.

TALLOWES: Thursday's quotations: Edible tallow, 7½c; fancy tallow, 7 color, 6c; bleachable fancy tallow, 5½c; prime tallow, 5½c; special tallow, 4½c; No. 1 tallow, 4¼c, and No. 2 tallow, 3¼@3½c.

GREASES: Thursday's quotations: Choice white grease, 5½c; A-white grease, 5½c; B-white grease, 4¼@4½c; yellow grease, 3¼@3½c; house grease 3½c, and brown grease, 2¼@3c in the day's listings.

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 31)

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia *7.25b-7.50a
--	------------------------------

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*9.25@9.50m
High test	*8.50@9.00m
Liquid stick tank cars	3.15

Packinghouse Feeds

50% meat and bone scraps, bagged (bulk)	Carlots, per ton 110.00@115.00
50% meat and bone scraps, bulk	105.00@110.00
55% meat scraps, bulk	105.00@110.00
60% digester tankage, bulk	105.00
60% digester tankage, bagged	108.00@112.00
80% blood meal, bagged	140.00m
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	*\$6.50@6.75
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Low test	Per unit Protein *1.95@2.00
High test	*1.90@1.95

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt. \$ 1.75@ 2.00
Hide trimmings (green, salted)	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb.	7 @ 7½

Animal Hair

Winter coil dried, per ton	*90.00@95.00m
Summer coil dried, per ton	*50.00m
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	11 @12m
Summer processed, gray, lb.	5m

n—nominal.
*Quoted delivered basis.

Survey of Fatty Oils

A survey covering the properties of approximately 50 of the principal fats, fatty oils and waxes has been published by The Texas Co. The unique part of the book is the data given on the salts of the fatty acids, never before brought together and published. The book, "Properties of the Principal Fats, Fatty Oils, Waxes, Fatty Acids and their Salts," by M. P. Doss, is available from the Technical and Research Division of The Texas Co., 135 E. 42nd st., New York 17. The price is \$5.

VEGETABLE OILS

Wednesday, July 30, 1952

Sales were scattered in the vegetable oil market this week with most selections registering fractional gains.

The market opened on a stronger note Monday, however, trades were difficult to establish regardless of gains registered for most selections. Activity was mediocre throughout the soybean oil market and July shipment sold at 11½c, a ½c advance. August shipment moved at that level and September oil was offered at 11½c. There was also light trading of October new crop material at 11c and October through December and oil for November shipment moved at an equal price.

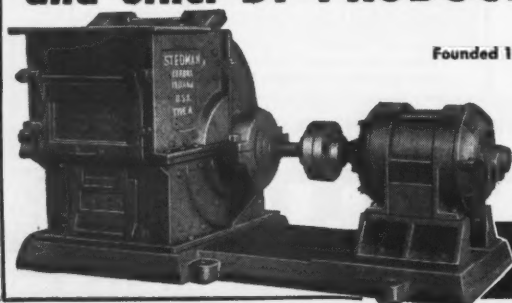
Cottonseed oil prices advanced, but this market was also in the doldrums in respect to trading. The market in the Valley and Southeast was quoted at 12½, nominal basis, and a few tanks traded in Texas at 12½c. Corn oil traded in a small way at 12½c and bids at 16c for peanut oil were countered with offerings priced at 16¼c. Coconut oil was pegged at 9½c, nominally, but activity was absent.

Improvement was lacking Tuesday in regard to sales and prices ruled about steady. The soybean oil market was mostly quiet with August and September shipments trading at 11½c and September shipment at western points at 11½c. October new crop material moved at 11½c and October through December shipments traded at that level. The cottonseed oil market was unchanged from the previous day and sales continued light for all locales.

Texas new crop oil sold at 12½c. Corn oil was offered at 12½c, but best bids were at 12½c. Peanut oil was pegged at 16¼c, nominal basis. Coconut oil was offered on the West Coast at 9¼c for spot sales, 8¼c for August position and 8¼c for September.

Trading continued light at midweek and prices were irregular. Soybean oil declined ½c and August and September

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shipments sold at 11½c. New crop October through December oil moved at 10½c. Cottonseed oil was bid at 12½c in Texas; however, most sources pegged the market in that area at 12½c, nominal basis. Offerings in the Valley were priced at 12½c and the market in the Southeast was pegged at 12½c, nominal basis. Buying interest for corn oil was at 12½c and a limited volume of peanut oil traded at 16½c. New developments in the coconut oil market were reluctant in coming out, consequently, the market was featureless.

CORN OIL: Trading scattered at ¼c advance. Bid 12½c at midweek.

SOYBEAN OIL: Advanced a ¼c compared with last midweek levels.

PEANUT OIL: Market strong, up

VEGETABLE OILS

Wednesday, July 30, 1952

Crode cottonseed oil, carlots, f.o.b. mills	12½a
Valley	12½n
Southeast	12½n
Texas	12½n
Corn oil in tanks, f.o.b. mills	12½b
Peanut oil, f.o.b. Southern mills	16½pd
Soybean oil, Decatur	11½pd
Coconut oil, f.o.b. Pacific Coast	9½n
Cottonseed foots	1½n
Midwest and West Coast	1½n
East	1½n

n—asked, n—nominal, pd—paid.

OLEOMARGARINE

Wednesday, July 30, 1952

White domestic vegetable	27
White animal fat	27
Milk churned pastry	25
Water churned pastry	24

1½c from the previous week.

COCONUT OIL: Offerings advanced ½c in an inactive market.

COTTONSEED OIL: Limited movement at ½c to ¾c advance, depending on locale.

Cottonseed oil prices in New York were quoted as follows:

MONDAY, JULY 28, 1952

	Open	High	Low	Close	Prev. Close
May	15.50b	15.50	15.50	15.52b	15.38b
July	15.50b	15.50	15.50	15.55b	15.40b
Sept.	15.19	15.28	15.16	15.22	15.06
Oct.	15.22	15.30	15.18	15.24b	15.12
Nov.	15.34	15.45	15.30	15.37	15.21
Jan.	15.35n	15.45	15.35	15.36n	15.20n
Mar.	15.48	15.55	15.53	15.49	15.35
Sept., '53	15.40b	15.40	15.40	15.46b	15.35b

Sales: 311 lots.

TUESDAY, JULY 29, 1952

May	15.50b	15.65	15.65	15.47b	15.52b
July	15.50b	15.65	15.65	15.49b	15.55b
Sept.	15.20b	15.35	15.20	15.27	15.22
Oct.	15.24	15.36	15.22	15.27	15.24b
Nov.	15.36	15.47	15.35	15.36b	15.37
Jan.	15.36n	15.47	15.36n	15.36n	15.36n
Mar.	15.45b	15.60	15.47	15.45b	15.49
Sept., '53	15.40b	15.40	15.40	15.45b	15.46b

Sales: 293 lots.

WEDNESDAY, JULY 30, 1952

May	15.40b	15.45	15.41	15.47b	15.47b
July	15.40b	15.45	15.41	15.49b	15.49b
Sept.	15.16	15.21	15.09	15.21	15.27
Oct.	15.15b	15.24	15.11	15.23b	15.27
Nov.	15.25b	15.35	15.23	15.33b	15.36b
Jan.	15.25n	15.35	15.23	15.33n	15.36n
Mar.	15.36-37	15.45	15.36	15.43b	15.45b
Sept., '53	15.35b	15.40	15.35	15.40b	15.45b

Sales: 239 lots.

THURSDAY, JULY 31, 1952

May	15.55b	15.68	15.63	15.52b	15.47
July	15.55b	15.68	15.63	15.53b	15.49b
Sept.	15.25	15.44	15.25	15.28	15.21
Oct.	15.30-31	15.45	15.28	15.28b	15.23b
Nov.	15.40-41	15.55	15.37	15.39	15.33b
Jan.	15.41n	15.55	15.37	15.37n	15.33n
Mar.	15.51	15.65	15.50	15.51	15.43b
Sept., '53	15.45b	15.50	15.45	15.45b	15.40b

Sales: 480 lots.

CANADIAN MARGARINE

Margarine production in Canada during June, although less at 7,857,000 lbs. than the May output of 7,898,000 lbs., showed an increase compared with the June, 1951 production of 7,380,000 lbs., the Dominion Bureau of Statistics, has reported. The accumulated six-month output of 52,618,000 lbs. showed a decline against the 54,879,000 lbs. last year.

Stocks of the product as of July 1, included those held by manufacturers, wholesalers and other warehouses totaled 2,265,000 lbs. against 2,553,000 lbs. a month earlier, and 3,212,000 lbs. on July 1, last year.

Fats and Oils Exports

The Department of Agriculture reported that during 1951, 14 countries of Western Europe took 48.4 per cent of the fats and oils exported from the United States. The countries, which included the United Kingdom, Spain and Switzerland, imported 50 per cent of the lard, 60 per cent of the soybeans and soybean oil and 42 per cent of the tallow.

EASTERN BY-PRODUCTS MARKET

New York, July 31, 1952

Dried blood was quoted Thursday at \$6.25 to \$6.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$6.75 per unit of ammonia. Dry rendered was listed at \$1.80 per protein unit.

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HIDES AND SKINS

Good volume of big packer hides moved first of week at advanced prices—Mid-week activity absent—Scattered sales in small packer market at fractional gains—Country hide movement at 11@11½c—Calf and kipskin market dull—Sheepskin trading at higher levels.

CHICAGO

PACKER HIDES: Heavy futures trading at higher prices was largely responsible for hide prices advancing in the big packer hide market the beginning of the week. The New York futures market closed 24 to 43 higher in trading of 150 contracts in one of the heaviest sessions since trading was resumed earlier in the year.

In the domestic market, only three selections traded, two at a ½c advance. About 9,000 light native steers sold at 19c and 6,900 light branded steers brought 17c. There was also trading of 1,700 Chicago light native cows at 18½c, steady with last sales.

A good volume of hides moved in the big packer hide market Tuesday at a ½c advance over last sales. About 3,600 heavy native steers brought 17c. A lot of 5,400 Colorado steers traded at 13½c and two other lots, 1,100 each, sold at that level. A lot of 1,100 butt branded steers brought 14½c and 1,000 Omaha heavy Texas steers traded the same day at 14½c.

Some 5,800 branded cows traded at 16c, with a few Fort Worth included at 16½c. Further trading of 5,000 branded cows was consummated at 16@16½c. About 1,400 heavy native cows traded at 18½c. Light native cows also traded and 6,800 brought 19c and 1,000 Chicagos sold at 18½c. A lot of 600 native bulls moved at 11c.

Although 50,000 hides moved the first part of the week, action was completely lacking at midweek. The bulk of the hides moved went to speculators and tanners throughout were not exerting any great amount of pressure. Some of the tanners reported that offerings of resale hides had been forthcoming, but

actual transactions could not be confirmed.

There were offerings around late midweek at last sale prices, with the exception of light native cows and heavy native steers which presumably are quite well sold up, but again buying interest was lacking.

SMALL PACKER AND COUNTRY HIDES: The small packer market apparently has firmed up in line with big packer activity at higher levels and several cars of 50-lb. average reportedly sold at 16c early in the week. Later, a few cars of that average moved at 15½c. Trading of heavier average has

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended July 30, 1952	Previous Week	Cor. Week 1951
Nat. str. ... 17	@ 19½n	15½ @ 18½n	33 @ 36½*
Hvy. Texas str.	14½n	14n	30*
Hvy. butt, brand'd str.	14½n	14	30*
Hvy. Col. str.	13½n	13	29½*
Ex. light Tex. str.	18½n	19n	37*
Brand'd cows. 16	@ 16½n	15½ @ 16n	33*
H. nat. cows.	18½n	18	34*
Lt. nat. cows.	19n	18½	36 @ 37*
Nat. bulls ...	11n	10½n	24*
Brand'd bulls.	10n	9½n	23*
Calfskins, Nor. 10/15	45n	45n	55 @ 65
10/down	32½n	32½n	..
Kips, Nor. nat. 15/25. 35	@ 40n	35n	45
Kips, Nor. branded	27½n	24½n	42½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over. 14	@ 14½n	13½ @ 14n	...
50 lbs. 15	@ 15½n	15 @ 15n	...

SMALL PACKER SKINS

Calfskins, under 15 lbs.	32n	32n	40@ 50
Kips, 15/30	27@ 30n	27n	35@ 40n
Slunks, regular	1.80n	1.80n	2.00@ 2.50n
Slunks, hairless	60n	60n	90*

SHEEPSKINS

Pkr. shearlings, No. 1	2.00@ 2.50n	2.00	3.25@ 3.50
Dry Pelts...	32n	32n	20
Horsehides, untrmd.	7.50n	7.50n	15.00@ 16.00

*Ceiling price.

been scarce and 60-lb. average is quoted at 14@14½c, nominal basis. There have been a few sales of country hides at and within the range of 11@11½c, depending on quality and freight involved.

CALFSKINS AND KIPSKINS: Late midweek trading last week involved about 14,000 calfskins. Northern heavies brought 45c and lights 37c. Other calfskin trading reported was some St. Louis heavy calf at 43½c and lights at 37½c. About 3,000 kipskins traded and lights brought 35c and heavies 30c, steady with last sales. The market this week was a dull affair and no action was reported.

SHEEPSKINS: Prices firmed up further this week in this market and a carload of clips moved at 2.75@3.00. A car of No. 1 shearlings brought 2.50 and two mixed cars of shearlings and clips traded at 2.50 for the 1's, 1.65 for the 2's and 1.10 for the 3's with clips averaging 2.75. Dry pelts are quoted at 30@32c. There has been some clean-up business of pickled skins at 8.00 and a fair quantity of clear spring lambs at 10.50@11.00.

NEW YORK HIDE FUTURES

MONDAY, JULY 28, 1952

	Open	High	Low	Close
Jan.	17.01	17.30	17.01	17.25
Jan., '54.	16.55b	16.75n
Apr.	16.80b	17.20	17.06	17.13b- 15
July	16.70n	17.09	16.95	17.03b- 6a
Oct.	17.35	17.66	17.35	17.55 - 22
Oct., '53.	16.70	16.70	16.70	16.80b- 9a

Sales: 150 lots.

TUESDAY, JULY 29, 1952

Jan.	17.25b	17.40	17.02	17.12 - 02
Jan., '54.	16.70	16.57n
Apr.	17.15b	17.28	17.20	16.95b-17.05n
July	17.00b	16.85b- 05a
Oct.	17.65	17.75	17.43	17.48 - 43
Nov.	16.85b	16.62b- 72

Sales: 117 lots.

WEDNESDAY, JULY 30, 1952

Jan.	17.10	17.18	16.85	16.90 - 91
Jan., '54.	16.60b	16.50n
Apr.	17.00b	16.95	16.78	16.75b- 8a
July	16.85b	16.65n
Oct.	17.37b	17.55	17.29	17.35
Oct., '53.	16.70b	16.35n

Sales: 69 lots.

THURSDAY, JULY 31, 1952

Jan.	16.96b	17.00	16.85	16.67b 73a
Jan., '54.	16.50b	16.15n
Apr.	16.80b	16.85	16.54	16.50b- 63a
July	16.65b	16.35n
Oct.	17.38	17.40	17.16	17.32
Oct., '53.	16.55b	16.50	16.50	16.20b- 8a

Sales: 61 lots.

FRIDAY, AUGUST 1, 1952

Jan.	16.50	16.60	16.28	16.38 - 37
Jan., '54.	16.20b	15.85n
Apr.	16.50b	16.55	16.28	16.20b- 25a
July	16.35b	16.05n
Oct.	17.40b	17.25	16.84	16.90
Oct., '53.	16.20b	15.90

Sales: 114 lots.

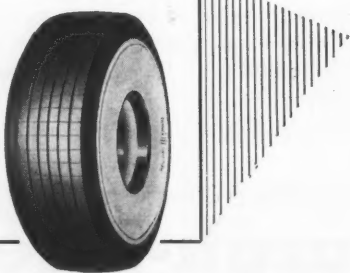
CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 26, 1952, were 3,912,000 lbs.; previous week, 2,899,000 lbs.; same week 1951, 4,603,000 lbs.; 1952 to date, 131,720,000 lbs.; same period 1951, 154,596,000 lbs.

Shipments for the week ended July 26, 1952 totaled 2,848,000 lbs.; previous week, 4,426,000 lbs.; corresponding week, 1951, 3,443,000 lbs.; this year to date, 118,833,000 lbs.; corresponding period a year ago, 126,418,000 lbs.

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June 30 Cooler, Freezer Space 63, 77% Occupied

Utilization of public cooler storage space by the end of June had increased to 63 per cent while freezer occupancy remained unchanged at 77 per cent, according to warehouse reports received by the U.S. Department of Agriculture. Although freezer occupancy was 7 points above average for this time of year, utilization of cooler space was a percentage below the 1947-51 average for the first time since March 31, 1952.

National stores of refrigerated foodstuffs increased during June and by the end of the month totaled 3,600,000,000 lbs.—the second highest on record for this time of year. Only once before, on June 30, 1944, a greater weight totaling 3,800,000,000 lbs. was reported in storage.

Greater than average net withdrawals during June reduced national holdings of meats to a little more than 1,000,000,000 lbs. Beef stocks were 185,000,000 lbs., compared with 90,000,000 lbs. in store last year and 83,000,000 lbs. for the 5-year period. Pork stocks were down 40,000,000 lbs. to 688,000,000 lbs. and of this amount frozen pork totaled 461,000,000 lbs. Not since 1944 has there been as much pork in storage on June 30. Frozen pork stocks were at an all-time high for that time of year.

June Cattle Kill in Canada 3.6% Under 1951; Hogs Gain

Cattle slaughtered under government inspection in Canada during June numbered 115,763 head compared with 108,865 last year, the Dominion Department of Agriculture has reported. The six-months kill of 551,303 was 3.6 per cent less than last year's 571,700. The June calf kill amounted to 58,121 against 67,406 last year, with the six-month aggregate a 14.9 per cent loss at 291,909 compared with 343,045 last year.

Hog slaughter of 425,808 for June was compared with 323,322 a year ago. Totals for the first six months of the two years amounted to 2,982,350 and 2,197,880, respectively, a 35.7 per cent gain this year. June slaughter of sheep and lambs amounted to 15,133 head against 9,329 last year.

WEEK'S CLOSING MARKETS

International Meat Trade In 1951 Below Year Before

International trade in meat in 1951, exclusive of Asia and minor meat-trading countries, was slightly below that of the previous year and considerably less than annual averages for 1946-50 and 1934-38, the office of Foreign Agricultural Relations has disclosed.

In 1950, as in 1948 and 1949, reduced exportable surpluses tended to reduce international trade in meat. In many of the major exporting countries production has decreased and domestic consumption increased. This reduced supply has been offset to a large extent in many importing countries by increased domestic production.

CANADIAN STORAGE STOCKS

Cold storage stocks of most meats in Canada declined considerably during June, the Dominion Department of Agriculture has reported. Beef stocks on July 1 were 13,624,000 lbs. compared with 15,403,000 lbs. a month before, and 6,808,000 lbs. last year.

Veal inventories gained to 2,470,000 lbs. from 2,335,000 lbs. on June 1. July 1 stocks of veal last year were 3,317,000 lbs. Pork was down to 41,417,000 lbs. from 49,519,000 lbs. On July 1, 1951 pork holdings were 23,637,000 lbs. Veal stocks amounted to 841,000, 1,154,000 and 811,000 lbs. for the three dates.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended July 26, with comparisons:

	Week July 26	Previous Week	Cor. Week 1951
Cured meats, pounds	16,762,000	14,813,000	20,603,000
Fresh meats, pounds	25,793,000	25,831,000	27,775,000
Lard, pounds	1,600,000	2,520,000	5,719,000

Cottonseed Oil Consumption

A total of 240,150 bbls., of cottonseed oil was consumed during the month of June, as against 283,650 bbls., in May, and 110,850 bbls. in June, 1951.

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$24.50; average, \$21.70. Provision prices were quoted as follows: Under 12 pork loins, \$60.40; 10/14 green skinned hams, \$54.60; Boston butts, 47@47.90*; 16/down pork shoulders, 37½ nominal; 3/down spareribs, 46 nominal; 8/12 fat backs, 9@10¼; regular pork trimmings, 22; 18/20 DS bellies, 25 nominal; 4/6 green picnics, 34; 8/up green picnics, 30½@31.

P.S. loose lard was \$10.25 and P.S. lard in tines, \$11.75 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Sept. 15.22-23; Oct. 15.25; Dec. 15.34b-37a; Jan. 15.34n; Mar. 15.46-47; May 15.49-51a; July 15.52b-55a; and Sept. 15.45-55a. Sales totaled 112 lots.

*Ceiling price.

May Meat Grading Above Month Before, Last Year

Total meats, meat products, and by-products graded or certified as complying with specifications of the U.S. Department of Agriculture amounted to 857,448,000 lbs. during May, the department has reported. This was around 80,000,000 lbs. more than April grading and certification of 777,456,000 lbs., and was compared further with 695,827,000 lbs. a year ago.

Of this year's May total, beef amounted to 717,529,000 lbs.; veal and calf, 80,225,000 lbs.; and lamb and mutton, 48,538,000 lbs.

Beef stocks graded or certified during April were 647,839,000 lbs.; veal and calf, 70,801,000 lbs.; and lamb and mutton, 49,704,000 lbs.

May, 1951 gradings and certifications of beef amounted to 608,510,000 lbs. against 43,652,000 lbs. of veal and calf and 27,439,000 lbs. of lamb and mutton. Other meats and lard certifications for April, 1952 and May, 1951 were 9,112,000 and 16,226,000 lbs., respectively.

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LIVESTOCK MARKETS

Weekly Review

Two Per Cent More Lambs Raised This Year Than In 1951

The United States lamb crop for 1952 totaled 18,401,000 head, 2 per cent larger than the 17,989,000 head in 1951, the Bureau of Agricultural Economics has reported. This was the second successive increase over the previous year since 1941. However, the lamb crop is still 37 per cent below the 10-year average and only 3 per cent above the 1950 low. In the 13 western sheep states the lamb crop was about 2 per cent smaller, while in the native states it was 10 per cent above last year. Texas, the leading sheep state, had a 10 per cent smaller lamb crop than a year ago.

The percentage lamb crop (number of lambs saved per 100 ewes one year old and older on January 1) this year was 88.1. This compares with 87.9 for last year and the 10-year average of 86.6. The 1952 lamb crop percentages for the 13 western states at 80.3 was 1.4 percentage points below 1951. For Texas, the 57 per cent lamb crop was 4 points below a year ago and 22 points below the record high reached in 1950. In the native states the lamb crop percentage was 105.6 and 103.3 in 1951.

The lamb crop of 11,593,000 head in the 13 western sheep states was 196,000 head smaller than last year. This was the smallest on record and 44 per cent below the 10-year average. Montana, New Mexico, Washington, Colorado, Utah, Oregon, California and South Dakota had slight increases over last year. On the other hand, Idaho, Wyoming, Nevada, Arizona and Texas show reduced lamb crops. Weather conditions in most of the western states were favorable for the 1952 lamb crop. In Texas extended drought conditions adversely affected the lamb crop. Late winter and spring storms were detrimental to lambs in Wyoming and South Dakota.

In Texas the number of breeding

ewes on January 1 this year was 4 per cent less than on the previous January. The lambing percentage of 57 per cent was 4 points below last year. This resulted in a decrease of 10 per cent in the number of lambs saved. The lamb crop for Texas, estimated at 2,364,000 head, was 272,000 head less than 1951, and the smallest since 1935. The Texas lamb crop was 13 per cent of the total United States crop and 20 per cent of the western crop. These proportions were lower than last year when the Texas lamb crop accounted for 15 per cent of the total crop and 22 per cent of the western crop.

The number of early lambs in the western sheep states was 9 per cent less than a year ago. Texas had a 45 per cent decrease in the number of early lambs. California had a slight increase over last year.

In the native sheep states the lamb crop was 6,808,000 head, an increase of 608,000, or 10 per cent above 1951. The larger lamb crop can be attributed to a 7 per cent increase in the number of breeding ewes on January 1, and to a 2 point increase in the lamb crop percentage. All of the native states, except Maine and Oklahoma, showed more lambs saved this year than last. In the native states, weather and pasture conditions during the spring season were generally favorable for lambs.

Summer Farrowed Pigs Cost Less To Produce

Raising a third farrowing of summer pigs is rapidly becoming more popular with Illinois swine producers, even though these hogs usually bring lower prices when they go to market.

G. R. Carlisle, livestock specialist at the Illinois College of Agriculture, has explained that growers who follow this practice count on lower production costs to offset lower prices.

Summer pigs are the right size to clean up cornfields and follow cattle in the fall, and will put on cheap gains with limited summer concentrates and plenty of good pasture.

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during June, 1952 and 1951, was given by the United States Department of Agriculture as shown in the tabular matter below:

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
June, 1952	1,266,575	660,680	586,140
June, 1951	1,031,014	477,632	542,000
Jan.-June, 1952 ..	7,738,501	3,969,104	3,967,250
Jan.-June, 1951 ..	7,196,491	3,809,133	3,290,250
5-yr. av. (June, 1947-51)	1,421,164	738,674	609,300

CALVES

June, 1952	317,479	168,674	138,571
June, 1951	314,462	179,152	127,775
Jan.-June, 1952 ..	1,821,525	945,940	825,000
Jan.-June, 1951 ..	1,890,291	1,050,014	783,730
5-yr. av. (June, 1947-51)	472,724	277,404	186,830

HOGS

June, 1952	2,771,119	1,733,768	1,014,930
June, 1951	2,856,182	1,897,061	943,770
Jan.-June, 1952 ..	20,347,047	13,427,507	6,814,400
Jan.-June, 1951 ..	18,851,830	12,768,321	5,997,940
5-yr. av. (June, 1947-51)	2,610,162	1,751,454	848,230

SHEEP AND LAMBS

June, 1952	1,045,202	508,117	534,904
June, 1951	964,204	457,194	507,460
Jan.-June, 1952 ..	6,344,490	3,063,376	3,286,460
Jan.-June, 1951 ..	5,255,918	2,443,445	2,808,700
5-yr. av. (June, 1947-51)	1,381,794	655,395	728,750

Illinois Anthrax Trouble Reported Just About Ended

The Illinois Agricultural Department reported recently that the outbreak of anthrax, which started last July, has "nearly ended" after killing 544 head of livestock. The toll of the disease since last August 1 was listed by the department at 515 swine, 27 cattle and two sheep.

Dr. C. A. Van Ausdall, assistant superintendent of the division of livestock industry, credited the state's ban on the sale of imported bonemeal with stopping the disease. The germ had been traced to unsterilized foreign bonemeal supplement used in feeds. He said vaccination "stopped losses completely" wherever used against Anthrax.

Quarantines on the 129 farms in 47 counties have been lifted.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 30, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul*
HOGS (Includes Bulk of Sales):					
BARRROWS & GILTS:					
Choice:					
120-140 lbs.	\$17.25-19.00	\$18.50-22.00	\$17.75-20.50	\$15.00-19.50
140-160 lbs.	18.75-20.50	20.50-22.00	19.75-22.00	19.00-24.50
160-180 lbs.	20.25-22.50	21.50-23.00	21.75-22.50	23.25-24.50
180-200 lbs.	22.00-22.75	22.75-23.50	22.25-22.50	23.00-24.50
200-220 lbs.	22.50-22.75	23.00-23.50	22.25-22.50	21.50-24.50
220-240 lbs.	22.25-22.75	22.75-23.35	22.00-22.50	21.50-24.50
240-270 lbs.	21.50-22.50	22.00-23.00	21.25-22.25	20.50-21.75
270-300 lbs.	20.75-21.85	21.00-22.25	20.75-21.50
300-330 lbs.	19.75-21.00	20.50-21.25	20.25-21.00
330-360 lbs.	19.25-20.00	19.75-20.75	19.75-20.50
Medium:					
160-220 lbs.	19.50-22.25	20.00-22.50	19.25-22.00

COWS:					
Choice:					
270-300 lbs.	19.25 only	20.50-21.00	19.00-19.50	21.25-21.50
300-330 lbs.	19.25 only	20.25-20.75	18.50-19.25	20.00-21.00
330-360 lbs.	19.00-19.25	19.25-20.50	18.25-19.00	19.00-21.00
360-400 lbs.	18.25-19.00	18.00-19.50	17.75-18.50	18.25-21.00
400-450 lbs.	17.75-18.75	17.50-18.25	17.25-18.00	16.50-18.75
450-550 lbs.	16.75-18.25	17.50-17.75	16.75-17.50	16.50-18.75
Medium:					
250-300 lbs.	17.50-19.00	16.00-19.50	16.00-18.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending July 28:

	Week Ended	Prev. Week	Cor. 1951
Chicago*.....	17,050	18,653	10,375
Kansas City*.....	16,487	16,162
Omaha*.....	22,342	21,888	13,229
E. St. Louis*.....	9,893	9,304	7,109
St. Joseph*.....	8,159	8,246	7,924
Sioux City*.....	9,081	9,872	7,395
Wichita*.....	4,098	4,228	4,697
New York & Jersey City*.....	6,776	8,087	7,864
Okl. City*.....	5,028	6,315	7,284
Cincinnati*.....	12,187	9,069	3,339
Denver*.....	5,191	11,582	7,991
St. Paul*.....	10,407	12,524	1,822
Milwaukee*.....	2,578	2,926	1,972
Total.....	129,274	128,856	87,401

	Week Ended	Prev. Week	Cor. 1951
Chicago*.....	24,641	30,916	33,196
Kansas City*.....	9,782	11,286
Omaha*.....	25,220	29,067	34,971
E. St. Louis*.....	15,753	15,400	10,676
St. Joseph*.....	12,654	19,445	29,460
Sioux City*.....	16,285	18,621	23,643
Wichita*.....	9,051	8,404	12,240
New York & Jersey City*.....	33,265	37,786	39,351
Okl. City*.....	7,588	8,717	10,147
Cincinnati*.....	42,942	32,048	11,285
Denver*.....	5,109	10,000	10,871
St. Paul*.....	15,651	22,998	24,321
Milwaukee*.....	4,341	4,789	4,436
Total.....	222,282	251,066	253,615

	Week Ended	Prev. Week	Cor. 1951
Chicago*.....	4,345	4,432	2,568
Kansas City*.....	2,618	6,167
Omaha*.....	5,011	8,537	9,223
E. St. Louis*.....	3,233	4,678	3,967
St. Joseph*.....	3,960	3,871	7,287
Sioux City*.....	1,218	779	2,509
Wichita*.....	1,426	1,926	2,508
New York & Jersey City*.....	35,092	42,297	35,699
Okl. City*.....	2,580	3,542	2,299
Cincinnati*.....	2,072	1,398	1,367
Denver*.....	4,602	6,029	7,219
St. Paul*.....	1,540	3,101	949
Milwaukee*.....	246	357	300
Total.....	67,973	87,114	75,487

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

	Receipts	Shipments
Cattle	7,022	242
Calves	2,440	318
Hogs	1,064	1,205
Sheep	489	204
July 23 ..	14,416	18
July 24 ..	6,000	2,862
July 25 ..	10,100	1,600
July 26 ..	2,300	9,800
July 27 ..	500	1,200
July 28 ..	32,622	44,813
July 29 ..	1,470	3,771
July 30 ..	1,623	45,390
July 31 ..	1,651	48,353
2 yrs. ago ..	889	5,524
3 yrs. ago ..	889	5,524

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, July 31, were reported as shown in the table below:

	1952	1951
Cattle	148,027	132,790
Calves	9,920	11,551
Hogs	247,581	278,214
Sheep	45,975	30,832

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Thursday, July 31, were reported as follows:

	1952	1951
Steers, gd., ch.	\$32.00 only
Steers, util. & com.	25.00@27.50
Heifers, com. & gd.	26.00 only
Cows, com'l	20.00@23.50
Cows, utility	19.00@21.50
Cows, can. & cut.	16.00@18.50
Bulls, util. & com'l	24.50@29.00
Calves:		
Com. & ch.	\$29.50@31.00
Utility & com.	26.00@28.00
HOGS:		
Good & ch., 200/230	\$24.75@25.25
Sows, ch.	19.00@20.00
SHEEP:		
Lambs, Spring, util. & gd.	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 19:

	Week Ended	Same Wk. Last Yr.
Western Canada	12,138	11,530
Eastern Canada	12,441	11,627
Total	24,579	23,157
HOGS		
Western Canada	32,339	21,439
Eastern Canada	58,725	42,881
Total	91,064	64,270
ALL hog carcasses graded	98,807	69,784
SHEEP		
Western Canada	2,469	1,576
Eastern Canada	3,313	2,293
Total	5,782	3,779



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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended July 19 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gr. Gd. Handyweights
Toronto	\$26.53	\$24.99	\$25.60	\$34.50
Montreal	27.00	24.15	25.61	35.05
Winnipeg	24.50	22.04	24.60	29.00
Calgary	24.16	27.97	23.65	25.00
Edmonton	23.80	25.50	24.35	25.50
Lethbridge	24.35	23.75	23.35	24.00
Fr. Albert	...	21.60	23.35	25.40
Moose Jaw
Saskatoon	23.00	22.00	23.60	23.35
Regina
Vancouver	22.50	24.50	25.15	...

*Dominion Government premiums not included.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 26, 1952, as reported to The National Provisioner:

CHICAGO				
Armour	1,365	hogs	Swift	none
Wilson	776	hogs	Agar	6,413
Shippers	12,614	hogs	and Others	
16,087	hogs			
Total	17,050	cattle	1,351	calves
37,255	hogs	4,345	sheep	

KANSAS CITY				
Armour	3,051	1,239	1,818	1,027
Swift	2,453	988	2,314	1,175
Wilson	1,017	...	2,660	...
Butchers	6,268	...	620	132
Others	1,471	...	2,370	284
Total	14,260	2,227	9,782	2,618

OMAHA				
Armour	5,174	7,144	1,177	
Cudahy	3,934	6,036	1,799	
Swift	5,064	2,267	152	
Wilson	2,226	4,826	761	
Cornhusker	363	
Eagle	49	
Gr. Omaha	266	
Hoffman	79	
Rothschild	438	
Roth	822	
Kingman	1,446	
Merchants	60	
Midwest	98	
Omaha	432	
Union	374	
Others	...	12,736	...	
Totals	20,845	33,000	3,880	

E. ST. LOUIS				
Armour	2,422	1,111	4,073	2,019
Swift	3,228	2,505	3,271	1,214
Hunter	627	...	4,982	...
Heil	1,761	...
Krey	1,141	...
Laclede	525	...
Selloff
Total	6,277	3,616	15,753	3,233

ST. JOSEPH				
Swift	2,835	389	7,435	1,951
Armour	2,524	301	5,119	1,889
Others	4,594	401	4,328	1,266
Total*	9,753	1,091	16,880	5,106

SIOUX CITY				
Armour	3,372	4	6,309	282
Cudahy	3,211	...	7,208	237
Swift	2,515	...	1,682	233
Butchers	169	1	43	...
Others	5,606	73	9,859	96
Total	14,873	78	25,081	798

WICHITA				
Cudahy	1,845	623	3,612	1,426
Guggenheim
Dunn	75
Dold	97	...	809	...
Sunflower	12	...	31	...
Pioneer
Excel	735
Others	1,855	...	811	677
Total	4,619	623	5,263	2,103

OKLAHOMA CITY				
Armour	1,584	140	398	548
Wilson	1,831	382	601	924
Butchers	166	...	1,282	...
Total*	3,581	522	2,281	1,472

LOS ANGELES				
Armour	51	...	189	...
Cudahy	646	...	19	...
Swift	161	...	128	...
Wilson	54
Acme	456	...	109	...
Atlas	495
Clougherty	93	...	451	...
Coast	213	...	85	...
Harman	61
Luer	4	56	1,220	...
United	357	...	193	...
Others	3,868	706	96	...
Total	6,454	870	2,381	...

DENVER				
Armour	1,119	103	2,221	3,131
Swift	1,403	59	1,991	1,302
Cudahy	785	109	1,845	607
Wilson	955
Others	4,341	210	2,498	717
Total	8,603	481	8,555	5,807

ST. PAUL				
Armour	3,305	1,303	6,126	1,900
Bartusch	968
Cudahy	1,083	548	...	239
Rifkin	953	45
Superior
Swift	4,068	1,282	9,325	301
Others	1,994	664	14,708	48
Total	12,401	3,822	30,359	1,588

CINCINNATI				
Gall	287
Kahn's
Meyer
Schlachter	45	44
Northside
Others	2,762	804	11,548	2,486
Total	2,807	848	11,548	2,773

FORT WORTH				
Armour	1,376	2,137	1,055	2,004
Swift	2,355	1,150	932	3,260
Blue Bonnet	567	47	191	...
City	323	4	86	...
Rosenthal	210	30	...	14
Total	4,841	3,368	2,284	5,973

TOTAL PACKER PURCHASES				
Week Ended	Prev. Week	Cor.	Week	
July 26	128,797	95,530	1951	
Hogs	290,431	219,257	243,281	
Sheep	39,710	43,410	46,394	

CORN BELT DIRECT TRADING

Des Moines, Ia., July 31—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs.	\$19.50@22.10
180-240 lbs.	21.50@22.50
240-300 lbs.	20.50@22.50
300-360 lbs.	19.75@21.75

Sows:

270-360 lbs.	19.50@20.50
440-550 lbs.	16.25@18.75

Corn Belt hog receipts were reported as follows by the U.S. Department of Agriculture:

	This week estimated	Same day last wk. actual
July 25	24,500	29,500
July 26	24,000	21,500
July 28	24,000	27,000
July 29	28,000	27,500
July 30	24,000	36,000
July 31	28,000	24,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended July 26, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date..	235,000	340,000	107,000
Previous week	261,000	372,000	122,000
Same wk. 1951..	205,000	437,000	120,000
1952 to date..	6,216,000	15,496,000	4,136,000
1951 to date..	6,176,000	15,506,000	3,840,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 24:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,800	1,300	2,250	300
N. Portland	1,850	440	1,315	2,800
S. Francisco	1,400	290	1,200	15,125

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		BEEF CURED:	
Week ending July 26, 1952.	9,069	Week ending July 26, 1952.	4,071
Week previous	10,266	Week previous	10,182
Same week year ago	7,605	Same week year ago	162
COW:		PORK CURED AND SMOKED:	
Week ending July 26, 1952.	830	Week ending July 26, 1952.	528,865
Week previous	895	Week previous	756,509
Same week year ago	1,025	Same week year ago	396,406
BULL:		LARD AND PORK FATS:	
Week ending July 26, 1952.	712	Week ending July 26, 1952.	9,742
Week previous	795	Week previous	13,804
Same week year ago	720	Same week year ago	42,255
VEAL:		LOCAL SLAUGHTER	
Week ending July 26, 1952.	9,571	CATTLE:	
Week previous	12,711	Week ending July 26, 1952.	6,776
Same week year ago	6,057	Week previous	8,087
LAMBS:		Same week year ago	7,846
Week ending July 26, 1952.	18,908	CALVES:	
Week previous	24,110	Week ending July 26, 1952.	8,347
Same week year ago	16,496	Week previous	10,185
MUTTON:		Same week year ago	9,969
Week ending July 26, 1952.	80	HOGS:	
Week previous	326	Week ending July 26, 1952.	33,265
Same week year ago	366	Week previous	37,786
HOG AND PIG:		Same week year ago	39,351
Week ending July 26, 1952.	6,043	SHEEP:	
Week previous	4,302	Week ending July 26, 1952.	35,092
Same week year ago	4,948	Week previous	42,297
PORK CUTS:		Same week year ago	35,699
Week ending July 26, 1952.	1,158,612	COUNTRY DRESSED MEATS	
Week previous	1,179,693	VEAL:	
Same week year ago	867,425	Week ending July 26, 1952.	3,336
BEEF CUTS:		Week previous	4,277
Week ending July 26, 1952.	15,781	Same week year ago	3,299
Week previous	128,479	HOGS:	
Same week year ago	74,262	Week ending July 26, 1952.	..
VEAL AND CALF CUTS:		Week previous	1
Week ending July 26, 1952.	9,043	Same week year ago	..
Week previous	5,000	LAMB AND MUTTON:	
Same week year ago	438	Week ending July 26, 1952.	18
LAMB AND MUTTON CUTS:		Week previous	10
Week ending July 26, 1952.	1,726	Same week year ago	36
Week previous	1,125		
Same week year ago	4,134		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending July 26 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
Boston, New York City Area	7,624	9,081	35,398	40,004
Baltimore, Philadelphia	5,219	1,436	24,723	1,187
Cincinnati, Cleveland, Detroit,				
Indianapolis	11,760	4,908	58,726	10,697
Chicago Area	19,907	4,590	45,881	9,168
St. Paul-Wis. Area ¹	19,199	11,228	63,698	4,916
St. Louis Area ²	10,914	9,643	36,704	8,808
Sioux City	9,119	8	17,247	2,029
Omaha	22,643	234	35,232	12,258
Kansas City (flood '51)	13,238	4,515	18,674	5,328
Iowa-So. Minnesota ³	16,804	2,561	131,364	22,961
Louisville, Evansville, Nashville,				
Memphis	7,575	11,221	32,056	2,305
Georgia-Alabama Area ⁴	5,152	3,317	9,819	28
St. Joseph, Wichita,				
Oklahoma City	13,811	3,955	31,395	8,524
Pl. Worth, Dallas, San Antonio	13,726	7,101	11,828	7,576
Denver, Ogden, Salt Lake City	10,090	711	10,753	9,996
Los Angeles, San Francisco Area ⁵	19,722	1,785	27,347	29,837
Portland, Seattle, Spokane	4,125	552	10,438	6,960
Grand Total	210,568	76,846	601,193	182,582
Total Previous Week	217,386	81,877	691,899	202,567
Total Same Week, 1951	174,249	79,442	701,462	182,079

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended July 25:

	Cattle	Calves	Hogs
Week ending July 25	2,276	1,023	3,956
Week previous (five days)	2,223	1,143	6,778
Corresponding week last year	4,520	1,265	4,088

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POSITIONS WANTED

MANAGER: Comprehensive administrative experience involving cost, sales, traffic, purchasing and engineering departments. Mature judgment in management, labor and personnel problems. Complete knowledge of all phases of production. Qualified by technical training and ten years' experience in the packing industry. Prefer medium independent. W-323, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER and CURING MAN, thoroughly experienced, desires connection with a reputable medium sized plant. 25 years' experience in all phases of manufacturing, curing, packaging and selling. Am able to systemize production, figure costs and supervise various departments. Desire to make connection on permanent basis. Can furnish highest recommendations. Will give complete details on request. W-316, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISORY: Age 44. 20 years' practical experience with large independent packer. 7 years as foreman of killing and cutting departments. 5 years as divisional superintendent. Prefer west or southwest. Best references. W-324, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN or MANAGER: Over 25 years' experience. All angles of the beef business. Livestock buying, processing, distributing and selling. New York, metropolitan area preferred. Excellent references. W-297, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MEAT BUYER: Chain or independent super markets. Excellent contacts. Over 25 years' experience. New York metropolitan area preferred. W-298, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

POSITION WANTED by man with 18 years' practical experience in pork operations with large packer. 12 years in supervisory capacity. W-325, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT

Wanted for eastern meat processor. Good opportunity for man with complete knowledge of sausage manufacturing, smoking and curing. Capable of assuming complete responsibility. Reply in detail giving background and references.

W-317, THE NATIONAL PROVISIONER
18 East 41st St. New York 17, N. Y.

EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desires capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HELP WANTED

HOG KILL

FORK CUTTING FOREMAN

Excellent opportunity for thoroughly experienced and capable man who has ability, initiative and know-how to get out production, maintain standards of quality and workmanship required, and is cost and expense conscious and capable of handling help efficiently and effectively. Replies confidential. Advise full particulars. Write to box W-326, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FORK SUPERINTENDENT

Wanted for plant killing 1200 hogs daily. Must have actual butchering experience in large operation. Good education. Capable of training employees and be fully qualified to supervise cut and kill, inedible rendering, lard, curing, pork packing, bulk loading and shipping. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT CANNING FOREMAN

Wanted to take full charge of sizable meat canning operation covering complete line of sterile and non-sterile production. Must be cost and expense conscious, thoroughly qualified to maintain standards of quality and workmanship required, and handle help efficiently and effectively. Replies confidential. Give full particulars. Write to box W-327, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

Excellent opportunity for qualified supervisor for midwest inedible rendering plant. Must have complete knowledge of dry rendering operation, also ability to handle plant personnel. Small plant, ideally located. Give full information including age, experience, marital status and references. Replies confidential.

W-334, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SUPERINTENDENT WANTED

Eastern packer wants man familiar with all phases of pork operations, sausage manufacturing, production and costs, intelligent leadership. Salary will be made satisfactory to right man. State experience and background. This is an unusual opportunity. Replies and negotiations will be held in strict confidence.

W-328, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MEAT PROCESSOR and CANNER

Middle aged married man preferred with complete knowledge for the preparing and canning of sausages, hamburger, roasts, etc., for starting and operating Pilot Plant on the island of "JAMAICA," British West Indies. Apply in own hand writing stating experience and salary wanted.

JAS. F. GORE

Industrialist
Waterloo Road, HALF-WAY TREE, P.O.
Jamaica, B.W.I.

WANTED: Brokers or salesman calling on sausage maker trade, to sell hog casings. High class packers production. You can increase your income and make many friends. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

BONING FOREMAN: To supervise boning of bulls, chucks, briskets, plates, for independent processor. No cooler work. Good salary.

W-321, The National Provisioner
15 W. Huron St. Chicago 10, Ill.

SALESMAN: For well known line of prepared sausage seasonings. Well established Pennsylvania, New Jersey, Delaware, Maryland and D. C. territory. Liberal drawing account against commissions. Packing house or allied line experience preferred. All correspondence strictly confidential. Write Box W-301, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: To supervise beef kill in federally inspected plant. Location northern Illinois. State qualifications and experience. W-319, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DESIGN ENGINEER: Experienced in packinghouse machinery and equipment and with a good knowledge of packinghouse operations. W-320, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SALESMAN

Leading Chicago packer requires man to sell beef cuts and sausage material. Excellent opportunity. Salary commensurate with ability and performance. Our men know of this advertisement. W-330, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Wanted: Working curing foreman who knows fast cures and can handle help. Good job for intelligent, industrious man in modern growing plant in northeastern Ohio. W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Working inedible tank foreman. Good salary and bonus. Modern plant located in Northeastern Ohio. W-289, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING MANAGER wanted for modern medium sized rendering plant located in California. Give full particulars plus references. W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR RENT

FOR RENT

MODERN BEEF, veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR RENT: Refrigerated space and fat rendering, boning Bronx part or whole. W-333, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

BARLIANT'S

WEEKLY SPECIALS!



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

Refrigeration

- 4674-AMMONIA COMPRESSOR: Howe, 6½ x 6½ with starter, control, 30 HP. motor, V-belt drive... \$1250.00
- 5074-AMMONIA COMPRESSOR: Howe, 6½ x 6½ with starter, control, 40 HP. motor, V-belt drive... 1250.00
- 4795-AMMONIA CONDENSORS: 1-6" 7'x3'3" overall, Mfg. by Reco Refr. Equip. Co. 10 ton cap. 750.00
- 5075-AMMONIA CONDENSOR: Baltimore Air Coil, model V-52, 25 ton cap., 7'x10'x 3'6" overall... 1150.00
- 5076-Gebhardt's Blowers: (4) Ammonia, stainless steel housing, 10" coil unit, with motors Ea... 1350.00
- 450.00

Sausage & Smokehouse Equipment

- 4713-STUFFER: Globe, 500¢ cap. with stuffing sales... \$ 825.00
- 4714-STUFFING TABLE: stainless steel top, removable stainless steel apron for stuffer, 5'x8'x36" high, turned up edge... 125.00
- 4716-BACKS: (10) storage, angle construction, some galv., some black with 4 sections for hanging, size 43"x18"x6"3" adj. feet., ea... 20.00
- 5068-LINKER: Ty-Linker, model 114A, made by Linker Mach. Co... 1100.00
- 5045-STUFFER: (2) Itall, 40¢ cap., ea... 800.00
- 4689-RENDERATOR: Toledo model "L", cube steak, 1/3 HP. motor... 75.00
- 4681-LOAF FILLER: Globe Co. Perfection... 50.00
- 5039-MOLDS: (15) 1 lb. stand, 10¢ each, with sliding end covers... 1.85
- 4711-TRUCKS: (5) shelf type with ½ round bar shelves... 50.00
- 4725-LOAF PANS: (Approx. 400) stainless steel... 1.25
- 5077-SMOKEHOUSE DOORS: 20 sets, stainless steel, each door 23¼" wide x 6'10" h. Set... 125.00
- 5078-SMOKEMAKER: Gerschel automatic sawdust feed, water spray, with ¾ & ¼ HP. motor... 625.00
- 5079-BAND SAW: Biro 253, with motor... 235.00
- 4996-SLICER: U.S. #150-B, 10" stand, with stacker & conveyor, serial #163003, ¼ HP., 1 ph., 110 volt... 700.00

Rendering

- 5067-COOKER: 1st, with discharge pan, setting pan & electric controls... \$1500.00
- 5024-CRUSHER: Rujak Rotary #14, "Brand new, never used, less motor... 1500.00
- 5062-SLICER: Steidman, with new ½ HP. G.E. motor & new set of teeth, 28"x17" spout opening... 1650.00
- 5080-PRESS: Boss, hydraulic 4 post, with 8x12½ pump & pump & Fisher Governor, 300 ton, 1500¢ setting. Pipe and fittings included... 1750.00
- 5010-HOG: Diamond 235, 15"x16" spout opening, 40 HP. motor, New-Never Used... 3250.00
- 5003-COOKER: Dupps, 8000¢, all standard accessories, New-Never Used... 5250.00

Miscellaneous

- 5023-KNOCKING PEN: Theoco, self balanced, in original crate... \$ 300.00
- 5026-ICE BREAKER: Rujak #14, 20" dia. with ½ HP. mtr., like new... 125.00
- 5027-HANGING TRUCKS: Theoco (12), like new... 50.00
- 5028-HOIST: Rujak #7, 10" dia. with ¾ HP. mtr. with hangers, 2 shackle stops, 1 unshackling chain & bleeding table, 3 HP. motor, like new... 1000.00
- 5029-DEHAIRER: Rujak #74, with 7½ HP. mtr., scalding tub type 72 with checker, platform on dehairer & drop in chute, 8" gambrelling bench type 72 with steel drop chute... 1200.00
- 5042-KETTLE: Jacketed, tilting type with stand, 40¢ pressure, 80 gal. cap., 34" dia. x 29" deep, weaver aluminum... 200.00
- 5044-KETTLE: Jacketed, stationary type with stand, 35¢ pressure, 100 gal. cap., 35" dia. x 33" deep, Weaver Aluminum... 250.00
- 5043-KETTLE: Jacketed, tilting type with stand, 40¢ pressure, 60 gal. cap., 30" dia. x 29" deep, Weaver Aluminum... 250.00
- 5041-KETTLES: (2) Jacketed, tilting type with stand, 40¢ pressure, 100 gal. cap., 35" dia. x 34" deep, Weaver Aluminum, ea... 300.00
- 4921-DEHAIRER: Biro #150-B, 10" stand, 700.00
- 4937-SCALES: (2) Toledo, platform type on rollers, 31"x32" pans, models 801E, ser. #108181 & 408182, dial 250¢, ¼¢ grad. Ea... 125.00

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)
U.S. Yards, Chicago 9, Ill.
CLiffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15¢ each. Count ad-

dress or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x8 lard roll, EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

An Unusual Opportunity!

The following equipment is offered for sale on a RECONDITIONED basis, all F.O.B. Germantown, Ohio.

All pressure vessels are under full coverage by Hartford and are A.S.M.E. code construction. Arrangements can be made for loading on cars or in trucks.

Cookers and Extractors can be furnished with proper length charging necks to accommodate reinstallation.

Foundation prints and piping diagrams will be furnished.

EXTRACTION DEPARTMENT

20 to 25 tons per day crackling capacity:
2-4000¢ capacity extractors, vacuum and miscella pumps, Shell and tube condensers, 1000 G.P.H. still, Water separators and scrubber and stripper.

RENDERING DEPARTMENT

1-5x9 8000¢ capacity cooker with 20 HP. gear head motor. High Speed Drive.

1-5x9 cooker with 25 HP. two speed 13-26 gear head motor.

1-5x9 cooker with 20 HP. gear head motor. Roller chain drive.

All cookers are center charging with steam jacketed heads.

1-235 Diamond hog with Base and 40 HP. high slip high torque motor direct connected. Reduced voltage starter. Roller bearing and spare set knives.

1-8000¢ capacity blow tank.

BOILER ROOM:

1-125 HP. fully automatic Kewanee Boiler using 2¢ fuel oil or lighter. With both electric and steam preheaters.

1-40 HP. Brownell Boiler, coal fired with stoker, all automatically controlled.

Both boilers are Locomotive type and are complete with both electric and steam driven boiler feed pumps.

MEAT SCRAP DEPARTMENT:

5 to 7½ ton grinder with base and 50 HP. T.E.F.C. motor and starter.

Rotor screen and motor.

Bagging conveyor and bagger.

Union special sewing machine.

All conveyors. 9" and 12".

All electrical equipment is 60/3/220/440/.

Arrangements can be made for inspection of this equipment by writing or wiring The Dupps Company. Phone Germantown Ohio 200.

THE DUPPS COMPANY

Germantown, Ohio

- 14-Anderson Expellers, all sizes.
1-Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6-150, 350, 600, 800 gal. Dopp Seamless Kettles.
1-Davenport 23A Dewaterer, motor driven.
1-Bone Crusher, 24" dia. drum.
We also have a large stock of 8/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.
CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 38, N.Y.

★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed, or AS IS. PITTOCK 7/8 ASSOCIATES, Glen Riddle, Penn.

FOR SALE: 1948 GRAMM (reefer type) 24 foot trailer equipped with THERMO-KING refrigeration. Excellent condition throughout. KEN-MAR PACKING CO., Peoria, Ill.

ALL GALVANIZED TROLLEYS

Slightly used, in perfect condition. Originally manufactured by Phila. Tramrail Co. 650 Regular Forequarter Trolleys with 24"x½" Hooks, weight 6 lbs. \$1.00 each
650 Special Hindquarter Trolleys with 10"x½" Hooks, weight 5 lbs. .90¢ each
Order your needs today.

THE STANDARD CASING CO., INC.
121 SPRING STREET
NEW YORK 12, N. Y.

PLANTS FOR RENT

PLANT FOR LEASE

Modern new eastern plant, now doing over \$500,000 per year. Geared and large enough to do 5 times this amount at least. Expansion unlimited. Low operating expenses hard to believe. Rent \$250.00 per week. Ten year lease. Apply the entire amount on purchase of plant. The business will pay for itself in a few years. Wonderful opportunity for one or more reputable parties with experience and background. This plant is complete: Rendering plant, Sausage kitchen, 2 bed killing floor, Hog killing line. Particulars on request. FR-271, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

PORK SLAUGHTERING PLANT

located in Peoria, Illinois. Capacity about 7,000 hogs per week plus certain processing facilities. Fully equipped inedible rendering plant separate from main buildings. Direct inquiries to

STAHL-MEYER, Inc.

172 East 127th St. New York 35, N. Y.
Phone Lehigh 4-4000

MODERN PORK SLAUGHTERING AND SAUSAGE PLANT AND RETAIL OUTLET in Baltimore city. Present business average 100 hogs weekly, two-thirds of product sold retail. Hog chill room capacity of 150 medium hogs. Eight room residence on premises. For particulars call

G. EDWARD LANG

130 McPhail St. Baltimore 23, Maryland
Phone Gilmer 2154

MODERN DRY RENDERING PLANT

For sale to settle estate. Modern plant, good buildings, near-new equipment, three trucks, all steel bodies, power take-off, two story block building, two room office. Abundant raw material, excellent operating conditions, no competition, southwest Colorado. Full price \$42,500.00. Good terms to reliable party. FS-332, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Modern packing plant located in central Illinois. Rebuilt in 1945. New, modern sausage kitchen. Capacity: 100 hogs and 50 cattle per day. All in excellent condition. Also, house and 10 acres of land, and large brick garage. Available help plentiful. Terms — small down payment and terms to suit the convenience of the purchaser. FS-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

TANKAGE

We buy dry and wet rendered tankage, dried underground blood in carloads. Please submit your offerings.


AMERICAN MILL SERVICE CO., INC.

116 Portland Avenue Minneapolis, Minn.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.



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PORK

HYGRADE'S
ALL-BEEF
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CURED HAM

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HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

WHO MAKES IT?
WHO SELLS IT?
HOW DOES IT COMPARE?

For complete Buyers' Guide information on every machinery, equipment and supply item, as well as services, look to the Annual Meat Packers Guide! The listing pages and advertising will give you the information you need to specify and buy intelligently. Use the Guide for basic buying information and read The Provisioner for current selling messages and you'll save time and money.



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

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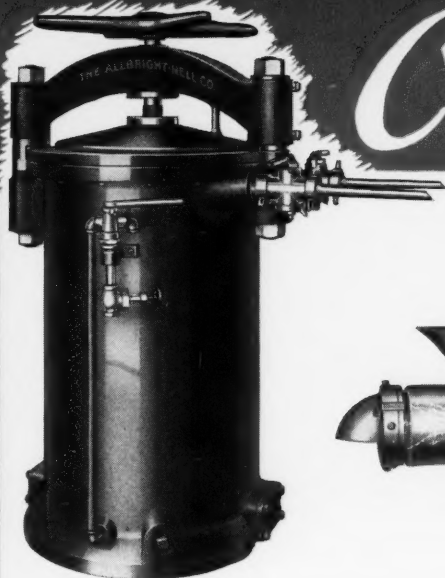
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

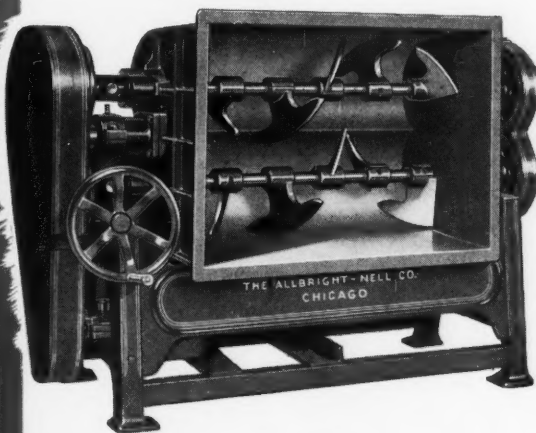
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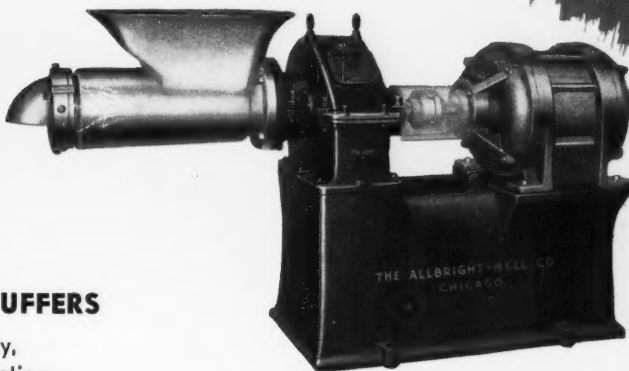


ANCO SAUSAGE STUFFERS

have many features of safety, sanitation and ease of operation. Stuffing cocks and tubes are made of non-corrosive metal and are easily disassembled for cleansing.



Care Free
HIGH CAPACITY RATES



ANCO MEAT GRINDERS

insure rapid and safe feeding with no mashing, heating or backing-up of the products. Fully enclosed Herringbone-Gear Drives with large roller bearings are silent and efficient.

ANCO MEAT MIXERS

are heavily constructed and carefully designed for years of continuous and satisfactory service. Made in five sizes.

Write for ANCO Sausage Equipment
Catalog No. 64A.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

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Your sausage displays better...sells faster.. in SWIFT'S selected NATURAL CASINGS



Here, for example, is Liver Sausage displayed at its very finest—in a Swift selected Sewed Pork Bung. See the "quality look" that it gives your product. It's naturally appealing because it's packed in a Swift Natural Casing. And this is true of any sausage product you make.

Just as important to you is the assured perfection of Swift's Natural Casings. All are carefully inspected under pressure for flaws. All are precision-measured and graded.

Without a doubt, you get the greatest yield of finished product for your casing dollar with Swift's selected Natural Casings. Place a sample order with your Swift salesman today or contact your nearest Swift Branch Office.

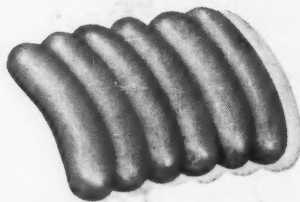
SWIFT & COMPANY



SWIFT'S BEEF ROUNDS—Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform results. For your best sausage grades of Ring Bologna, Kielbasa, Liver Sausage, etc.



SWIFT'S BEEF BUNG CAPS—Closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.



SWIFT'S PORK CASINGS—Ideal for large Frankfurts, Polish Sausage, Peperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. They're of dependable, uniform quality—always!



SWIFT'S BEEF BLADDERS—Perfect in every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

**There's a Swift Selected Natural Casing to Meet Your Every Requirement.
Order a Trial Shipment from Your Swift Salesman, Today!**

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